food network magazine



JEFF'S EGGS BENEDICT



TRISHA'S BANANA MUFFINS



INA'S BELGIAN WAFFLES



MAKE COFFEE LIKE A PRO

THE BIG Breakfast ISSUE

139 NEW RECIPES

EASY BRUNCH

- PERFECT PANCAKES
- STEAK AND EGGS
- SPINACH FRITTATA

THE ULTIMATE CARROT CAKE

Plus:

12 QUICK WEEKNIGHT DINNERS


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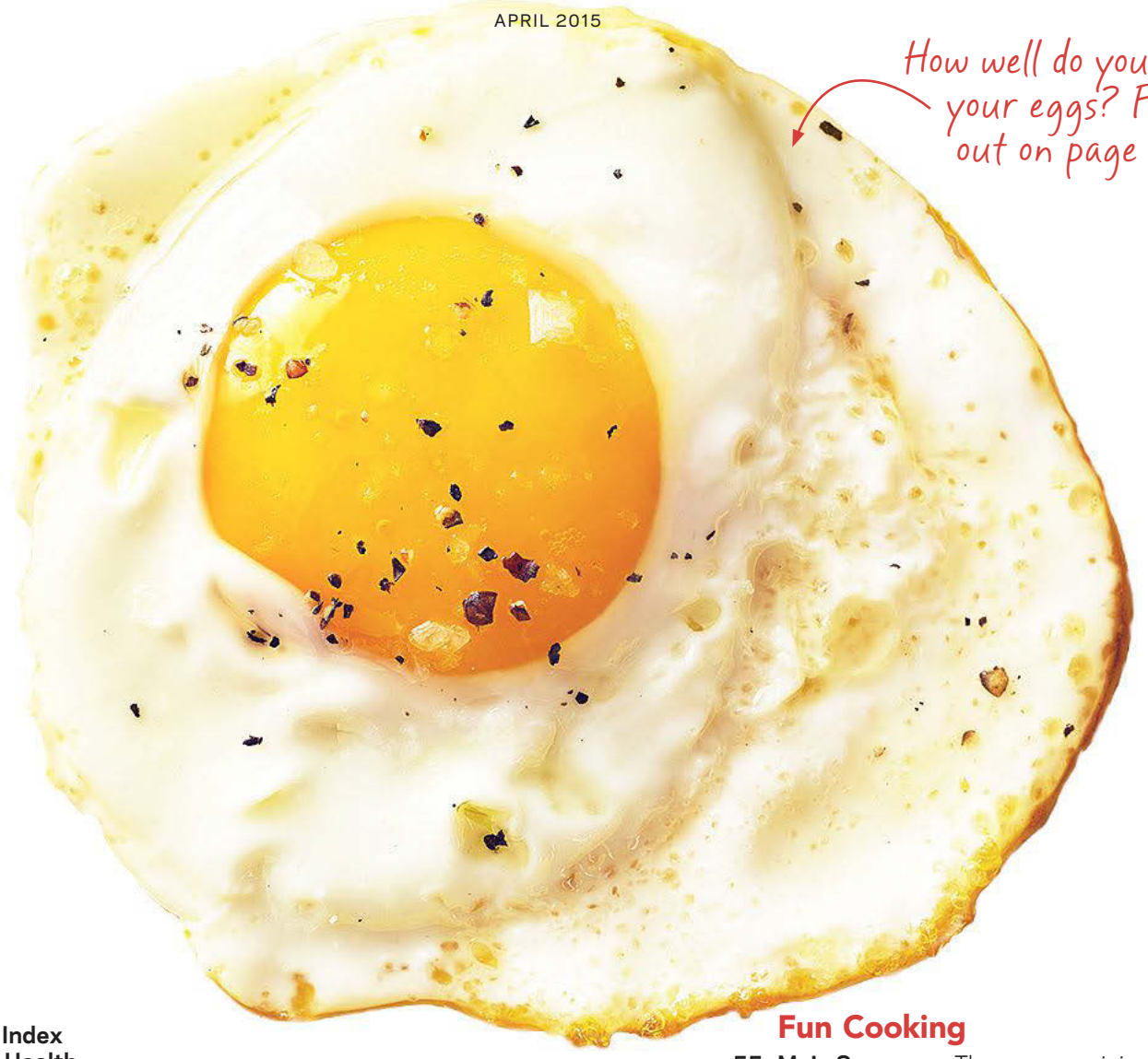
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Food Network Magazine

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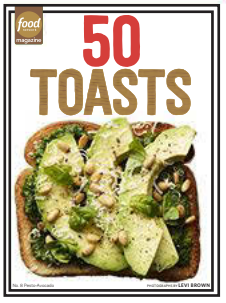
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YUNHEE KIM.

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Cover photograph by Steve Giralt Food styling: Anne Disrude; prop styling: Marina Malchin

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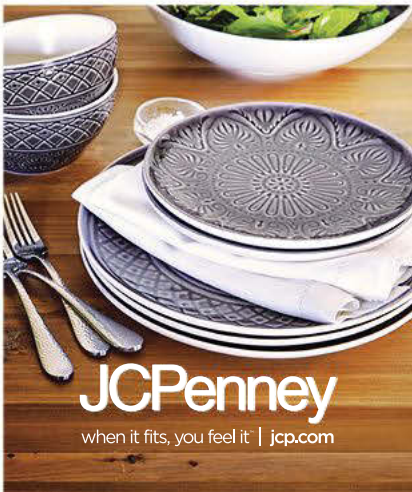
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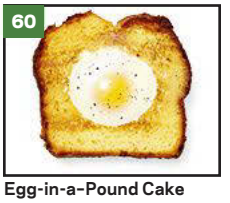


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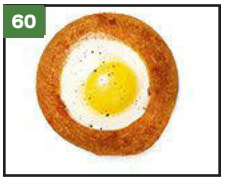

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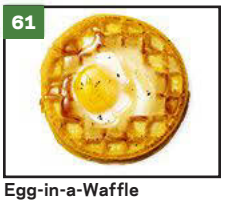

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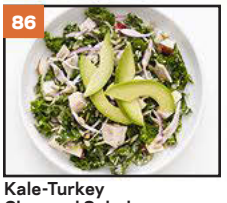

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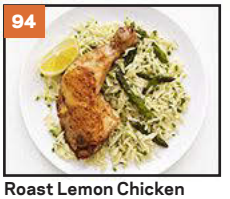

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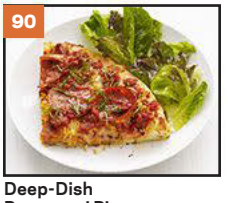

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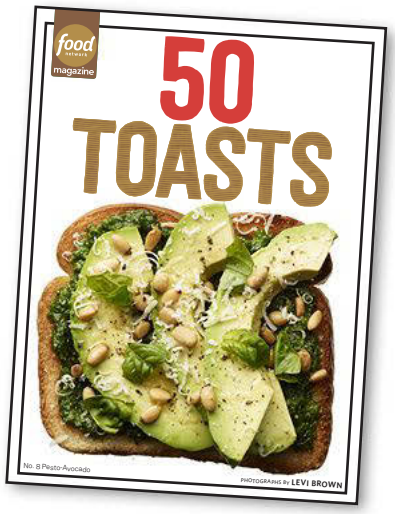

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#targetrun



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From huevos to frittatas, Target has your cravings covered.

Every ingredient you need to make these Food Network Magazine recipes is available at Target. Hungry yet? What will you make with your #targetrun?


Spinach Frittata


Croque Monsieur

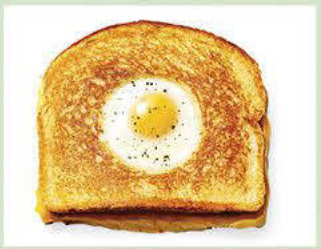

Hash Browns


Fluffy Pancakes


Tomato-Cheddar Toasts


Orange-Vanilla Smoothies


Cereal-Bowl Cake


Egg-in-a-Hole Grilled Cheese


Cheddar Potato Rolls


Pineapple-Carrot Cake Pie


Thin and Lacy Pancakes


Eggs Benedictwich

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#becausebacon #targetrun

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To Your Health

Here's what's extra good for you in this issue:

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



PAPPARDELLE WITH SPRING VEGETABLES
PAGE 86
CALORIES: 475



HERBED CHICKEN WITH SNAP PEAS
PAGE 92
CALORIES: 406



SPANISH RICE WITH CLAMS
PAGE 90
CALORIES: 411



ROAST PORK WITH FARRO SALAD
PAGE 99
CALORIES: 447

GOOD EGGS

This issue contains 25 egg recipes—just a subtle hint that you should eat more of them! A large egg has only 78 calories and more than 10 percent of the daily recommended amount of protein. Plus, it's a complete protein, meaning it contains all of the essential amino acids. Find a dozen fun ways to make an egg-in-a-hole on page 59.



GLUTEN-FREEBIES!

You'll find tons of gluten-free recipes in this issue, including these snacks from the kids section in the back of the magazine. (Just make sure you read labels to avoid any trace amounts of gluten.)



Peanut Butter–Chocolate Chia Pudding no. 2

Deviled Eggs with Peas and Carrots no. 3



Broiled Mango no. 4

Apricot-Yogurt Pops no. 5



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Cottage Cheese Parfait no. 29



Edamame Hummus no. 30

SEVEN DAYS OF SUPERFOODS

MONDAY
Kale is filled with vitamins A and C; use it to make a chopped salad (page 86).



TUESDAY
Barley has the most fiber of any whole grain—try it with parsley pesto (page 102).



WEDNESDAY
Avocados are high in healthy fats and vitamin B^5. Toss them into a salad (page 139).



THURSDAY
Salmon is loaded with vitamin B^{12} and omega-3 fatty acids. Eat it in a sandwich (page 92).



FRIDAY
Spinach has more than the recommended daily amount of vitamin K in just one cup. Bake some into a frittata (page 133).



SATURDAY
Blueberries are rich in antioxidants. Add them to banana muffins (page 134).



SUNDAY
Asparagus is high in folate, a nutrient essential to heart health. Serve it with mustard vinaigrette (page 118).



EGGS, BARLEY, AVOCADO, SALMON, SPINACH, BLUEBERRIES AND ASPARAGUS: GETTY IMAGES. KALE: ALAMY.

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Star Search

Find your favorite Food Network celebs in this issue:

"How do you take your eggs?"



Ted Allen
Chopped; All-Star Academy
pg. 50



Sunny Anderson
The Kitchen; Cooking for Real
pg. 111



Richard Blais
Guy's Grocery Games
pg. 38



Alton Brown
Cutthroat Kitchen; Iron Chef America; Good Eats with Alton Brown (on Cooking Channel)
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"OVER MEDIUM, SCRAMBLED—OR POACHED IF I'M FEELING SAUCY."



Anne Burrell
Chef Wanted with Anne Burrell; Worst Cooks in America
pgs. 38, 110



Melissa d'Arabian
Ten Dollar Dinners; Guy's Grocery Games
pg. 26



Bobby Flay
Beat Bobby Flay; Iron Chef America; All-Star Academy; Brunch @ Bobby's (on Cooking Channel)
pg. 109



Nancy Fuller
Spring Baking Championship
pg. 38

"I LIKE SCRAMBLED IF I'M HOME, POACHED OR OVER MEDIUM IF I'M OUT."



Ina Garten
Barefoot Contessa: Back to Basics
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Alex Guarnaschelli
Iron Chef America; Chopped; Alex's Day Off; All-Star Academy
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"SUNNY-SIDE UP."



Marc Murphy
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Aarti Sequeira
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Tiffani Thiessen
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pg. 46



Trisha Yearwood
Trisha's Southern Kitchen
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Geoffrey Zakarian
Iron Chef America; Chopped; The Kitchen
pg. 38

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TOP OF THE MORNING

When we started planning this **breakfast-themed issue,** we all agreed on one thing: Every recipe needed to be really simple and stress-free—because mornings are complicated enough. We stuck to the plan for the most part, with one glaring exception on page 35: We attempted, in only two pages, to master latte art. This nearly impossible tutorial is entirely my fault. I wanted to learn how to make a legit latte, right down to the foam design on top, because **I need to break up with my coffee shop.** It's an abusive relationship, and any good therapist would tell me to walk away. The staff is not nice. The lines are long. The prices are astronomical. And yet I keep going back for more lattes. I could choose another coffee shop, but this wouldn't necessarily solve the problem: Most of the **great coffee drinks** in town cost close to $5, and a lot of them are served by people who seem to be sleep-deprived, angry or both. I've come to just accept the fact that if I want perfectly tamped espresso topped with impeccably foamed milk, I have to put myself in the hands of a disgruntled hipster barista.

My great hope of avoiding this whole scene and making my own perfect lattes was dashed when I tried in earnest to follow our **latte-art how-to:** I eventually got the texture of the foam right, but my design came out looking like a beach ball with arms. After many failed attempts, I have a new appreciation for my local baristas. Here I thought they were angry, and now I realize they're probably just concentrating really hard. **Making designs on top of espresso takes focus.** I watched in awe during my last few visits as the baristas got to the milk-pouring part of the process. They moved with great purpose, briskly swinging the pitcher back and forth to "draw" with the foam. I know they weren't doing it to be cute—the design is the sign of perfectly textured milk and a well-made latte. But I still loved seeing them, in their terrible moods, hand me a drink with a heart on top. It made me think they might like me after all.



Maile

Maile Carpenter
Editor in Chief
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April

SUN	MON	TUE	WED	THU	FRI	SAT
 **5** Serve bird's-nest muffins for Easter brunch: Spread cream cheese frosting on muffins; top with crushed shredded wheat cereal and jelly beans.	**6**  Baseball season is here! Have hot dogs and nachos for dinner—in one: Top hot dogs with queso dip, crushed tortilla chips and pickled jalapeños.	 **7** Stock your freezer with kale in honor of World Health Day: Puree 1 bunch torn kale with 1 cup water; freeze in an ice cube tray, then add to smoothies.	**1** Play an April Fool's Day prank at breakfast: Pour chocolate syrup into a bowl and chill. Fill with cereal and milk and serve. It'll be a sweet surprise!	**2** 	**3** Find a Good Friday fish dinner: Check out some great recipes on foodnetwork.com/fishfriday.	**4**  Make matzo bark for Passover: Spread melted chocolate on matzo; top with chopped coconut macaroons and almonds. Let set; break into pieces.
12 Celebrate spring veggies this morning: Serve soft-boiled eggs with roasted asparagus for dipping. 	**13**	**14** 	**15** It's Tax Day—you deserve a cocktail! Pour equal parts green tea and lemonade over ice. Add a splash of vodka and a thyme sprig.	**16**	**17**	**18**  Make extra pancakes this weekend, then turn them into ice cream sandwiches. Layer with butter pecan ice cream and freeze.
19 	**20**	**21** 	**22** Save energy this Earth Day: Match your pot size to your burner. A 6-inch pot on an 8-inch burner wastes 40 percent of the burner's heat!	**23**  It's Shirley Temple's birthday! Turn her namesake drink into a treat: Make cherry gelatin as directed, replacing the cold water with ginger ale.	**24** Teach kids about Arbor Day this morning: Cut toast with tree-shaped cookie cutters; spread with pesto and serve with fried eggs.	**25** 
26 Turn frozen hash browns into a brunch pizza: Cook in an oiled skillet, pressing with a spatula; flip. Top with cheddar and cooked bacon; broil to melt.		**28** Set up a biscuit bar for dinner: Bake refrigerated biscuits; serve with fillings like scrambled eggs, chicken tenders, ham and cheese. 	**29**	**30**		

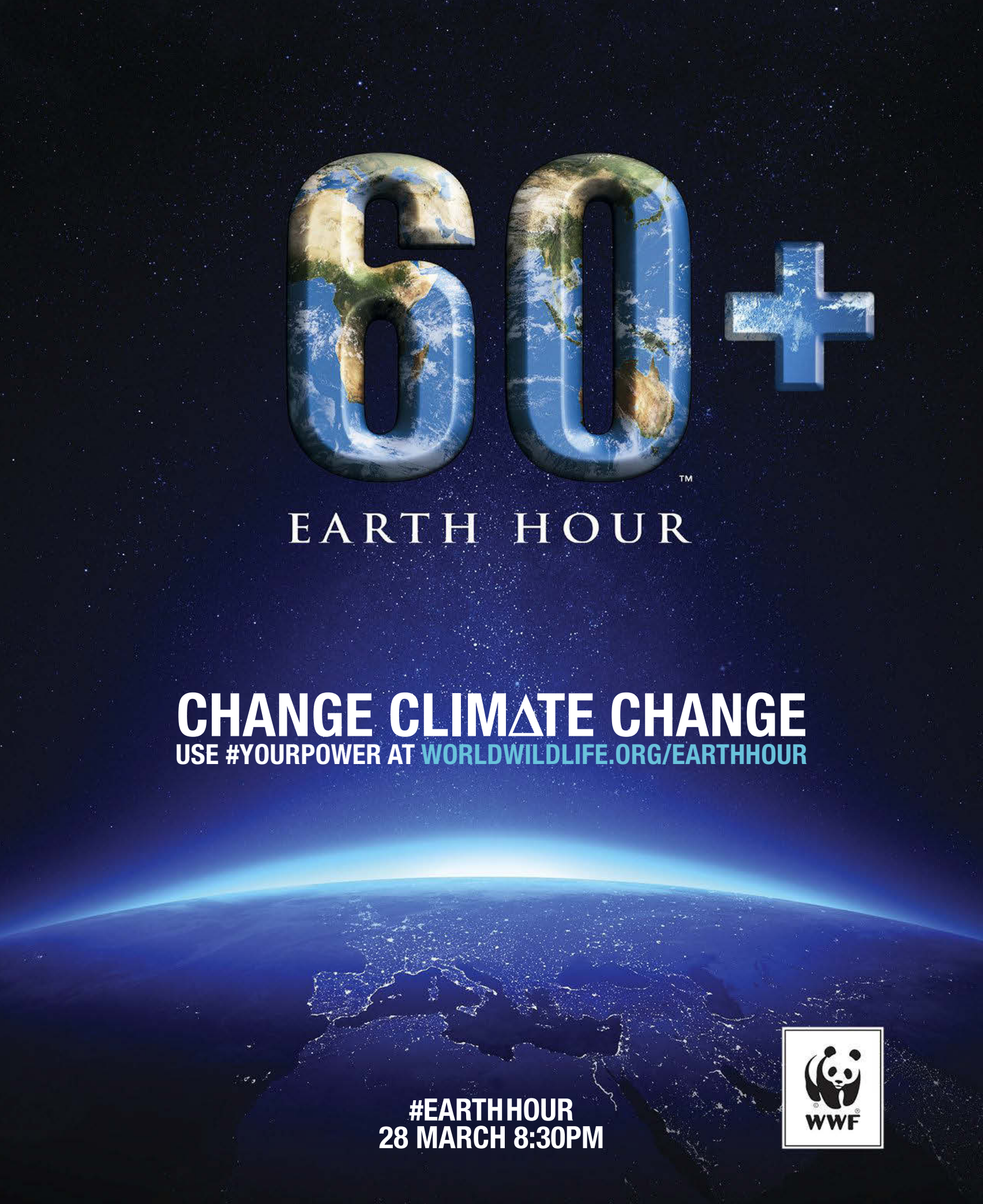
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MUFFIN, COCKTAIL AND HASH BROWNS: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: BRETT KURZWEIL. EGG, CEREAL, BASEBALL, TREE AND BISCUITS: GETTY IMAGES. MATZO, KALE, PANCAKES AND ASPARAGUS: ALAMY. FISH: CHRISTOPHER TESTANI. STEAK AND EGGS: CON POULOS. POT AND GELATIN: SHUTTERSTOCK.


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CARROT CAKE WITH VANILLA CREAM CHEESE FROSTING

Prep Time: 10 mins • Cook Time: 45 mins

- 2 cups flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 2 teaspoons **McCormick® Cinnamon, Ground**
- ½ teaspoon **McCormick® Nutmeg, Ground**
- 1 cup oil
- 2 cups sugar
- 4 eggs
- 2 teaspoons **McCormick® Pure Vanilla Extract**
- 3 cups shredded carrots
- 1 cup chopped pecans
- 1 can (8 ounces) crushed pineapple, undrained

VANILLA CREAM CHEESE FROSTING:

- 1 package (8 ounces) cream cheese, softened
- ½ cup (1 stick) butter, softened
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1 box (16 ounces) confectioners' sugar

PREHEAT oven to 350°F. For the cake, mix flour, baking soda, salt and spices in large bowl. Add remaining ingredients; mix well. Pour into greased and floured 13x9-inch baking pan.

BAKE 45 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack.

VANILLA CREAM CHEESE FROSTING

Beat cream cheese, butter and vanilla in large bowl with electric mixer on medium speed until well blended. Gradually add confectioners' sugar, beating well after each addition. Frost cooled cake with Vanilla Cream Cheese Frosting.



LEMON CHEESECAKE BARS

Prep Time: 15 mins • Cook Time: 45 mins

- 1½ cups graham cracker crumbs
- ⅓ cup butter, melted
- ½ teaspoon **McCormick® Ginger, Ground**
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup sugar
- ¼ cup milk
- 2 tablespoons flour
- 1½ teaspoons **McCormick® Pure Lemon Extract**
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 3 eggs

PREHEAT oven to 350°F. Mix graham cracker crumbs, butter and ginger. Press firmly onto bottom of foil-lined 13x9-inch baking pan. Refrigerate until ready to use.

BEAT cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add milk, flour and extracts; mix well. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Pour over crust.

BAKE 40 to 45 minutes or until center is almost set. Cool completely on wire rack.

REFRIGERATE 4 hours or overnight. Lift out of pan onto cutting board. Cut into bars. Garnish as desired. Store leftover bars in refrigerator.



EASTER EGGS

Prep Time: 30 mins • Cook Time: 25 mins

- 1 dozen large eggs
- Vinegar
- **McCormick® Assorted Food Colors & Egg Dye**
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GENTLY place eggs in single layer in large saucepan. Add enough cold water to cover eggs by 1 inch. Cover. Bring just to boil on high heat. Remove from heat. Let stand 12 minutes. (Adjust time up or down by 3 minutes for each size larger or smaller).

POUR off hot water and rapidly cool eggs by running them under cold water (or place in ice water) until completely cooled.

MIX ½ cup boiling water, 1 teaspoon vinegar and 10 to 20 drops food color in a cup to achieve desired colors. Repeat for each color. Dip hard-cooked eggs in dye for about 5 minutes. Use a slotted spoon, wire egg holder, or tongs to add and remove eggs from dye. Allow eggs to dry.

Serves 12.



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McCormick Cinnamon Caramel Swirl Bars

1 1/2 cups flour
2 tsp. baking powder
2 tsp. **McCormick Ground Cinnamon**
1/4 tsp. salt
1 1/2 cups firmly packed brown sugar
1/2 cup (1 stick) butter, melted
2 eggs
1 tbsp. **McCormick Pure Vanilla Extract**
1 cup coarsely chopped pecans
1 pkg. (14 oz.) caramels, unwrapped
1/4 cup milk

MIX flour, baking powder, cinnamon and salt. Set aside. Mix brown sugar, butter, eggs, vanilla and pecans in large bowl until well blended. Add flour mixture; mix well. Reserve 1 cup of the batter. Spread remaining batter into lightly greased foil-lined 13x9-inch baking pan. Bake in preheated 350°F oven 15 minutes or until firm.

MICROWAVE caramels and milk in microwavable bowl on HIGH 2 to 3 minutes or until caramels are completely melted, stirring after every minute. Cool 5 minutes or until slightly thickened. Pour over baked layer in pan, spreading to within 1/2 inch of edges. Drop reserved 1 cup batter by spoonfuls over caramel layer. Cut through batter with knife several times for marble effect.

BAKE 15 to 20 minutes longer or until center is set. Cool in pan on wire rack. Lift from pan. Cut into bars.

Makes 24 servings.



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You Asked...

Food Network stars answer your burning questions.



Melissa, how do I cook breakfast foods so they're all still hot when it's time to serve?

Lori Roney
Burlington, NC

I like serving temperature-flexible recipes such as quiche, Spanish tortilla, DIY granola-yogurt-fruit parfaits, protein-packed muffins, buttermilk scones with flavored spread, my potato-bacon torte (foodnetwork.com/potatotorte) or chia pudding. Pancakes and waffles keep well in a warm oven after prepared, or you can make them ahead, freeze and reheat. For egg dishes, try a baked version rather than one on the stovetop so you can prepare the rest of your meal while it cooks.

—Melissa d'Arabian



Katie, I see a lot of recipes for smoothies and dips with yogurt in them, but I really don't like yogurt. Are there any substitutes for it?

Christine Brucato
Sunrise, FL

If you don't like the flavor of yogurt, try plain silken tofu. It's flavorless, and I put it in my smoothies for added protein. It also works in dips. This is a great option if you have family members or guests who don't eat dairy.

—Katie Lee



Aarti, do you have a favorite breakfast recipe that has curry in it?

Lora Lee McCullough
Hot Springs, AR

Curry powder isn't an authentic Indian ingredient, but you can get your Indian fix by making my omelet: It's packed with onion, cilantro, green chile, turmeric and paprika, as well as potato chips—because, well, why not? It's in my cookbook, *Aarti Paarti,* or you can find the recipe at foodnetwork.com/indianomelet.

—Aarti Sequeira



Ina, a lot of your recipes call for "good olive oil." What is a good-quality olive oil that won't break the bank?

Alecia Barrett
Louisville, KY

I would say to use the best olive oil that you feel comfortable buying. I prefer California olive oil, and I use Olio Santo, which I buy at Williams-Sonoma. It makes all the difference.

—Ina Garten



Jeff, I'm stuck in a breakfast rut: It's always eggs, bacon, pancakes or waffles. I need recipes that are semi-healthy, easy enough for a non-morning person to make and that my kids will like.

Rhonda Stagner
San Angelo, TX

My boy loves breakfast burritos—scrambled eggs with a little cheddar cheese wrapped in soft flour tortillas. It's a balanced way to start the day, plus it's highly portable.

—Jeff Mauro



Katie adds tofu to her smoothies for extra protein.

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.

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In the Know

Eat your **smoothie** with a spoon. Then, get a lesson in latte art and see how the stars start their mornings.

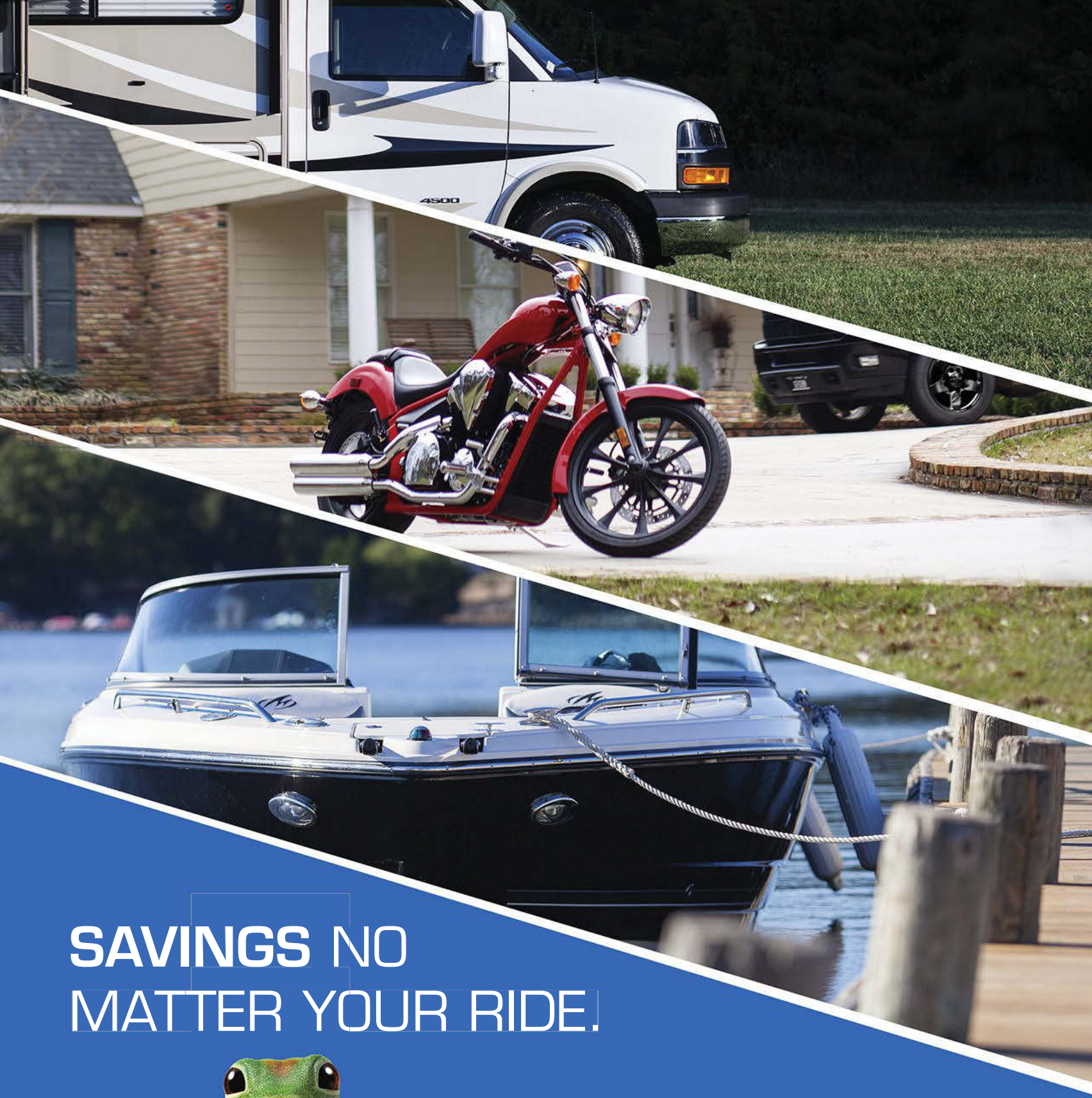
PHOTOGRAPH BY **RALPH SMITH**



Not So Smooth

We thought the whole point of the smoothie was to turn breakfast into an easy, portable drink—but the latest trend has you putting the drink in a bowl, along with fruit and granola. Smoothie bowls, as they're called, are popping up all over, including on menus at big chains like Jamba Juice and Planet Smoothie. (They're also called breakfast bowls and açai bowls.) Make your own and see if you can one-up the ideas out there: About 200 people post a #smoothiebowl shot on Instagram every day.

FOOD STYLING: BRETT KURZWEIL



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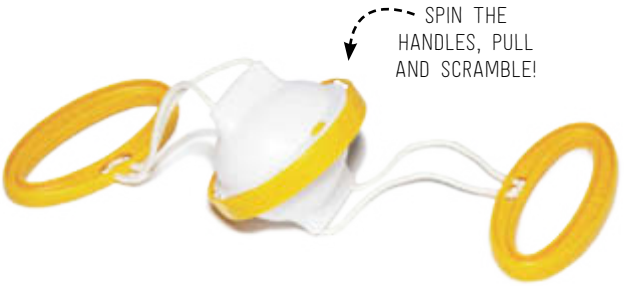
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FOOD NEWS



BIG BREAK

You probably haven't lost a lot of sleep trying to figure out how to scramble an egg in its shell—but one man has, and we're happy to report that he has solved the problem. Product developer Geraint Krumpe recently released the Golden Goose, a hand-powered egg spinner that creates enough centrifugal force to break the yolk with zero damage to the shell. The point? Home cooks can now make a solid-yellow hard-boiled egg. Krumpe had hoped to raise $34,500 on Kickstarter.com to cover his prototype materials, but egg fanatics came through with $170,277 instead. *$25; kitchengoose.com*



...AND IN OTHER NEWS ABOUT UNNECESSARY APPLIANCES, this keyboard-shaped waffle iron was also recently funded by Kickstarter.com. The joke might get old after a few Sundays, but at least your waffles will always come out supersized. *$60; thekeyboardwaffleiron.com*



EGG, EGG SPINNER AND WAFFLE IRON: JON PATERSON/STUDIO D. OATMEAL: GETTY IMAGES.



Health experts have determined that eating just 33 grams of whole grains per day can help reduce your risk of heart disease. This is conveniently the precise amount in an average bowl of oatmeal.

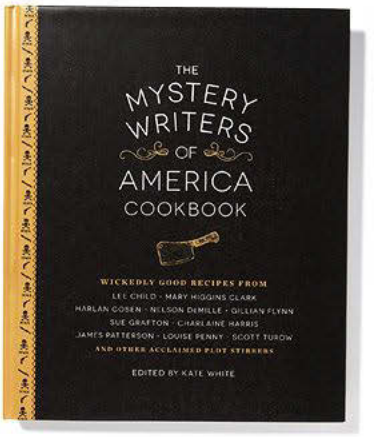
SOURCE: *THE JOURNAL OF THE AMERICAN MEDICAL ASSOCIATION*



SOURCE: HUMANE RESEARCH COUNCIL

TO DIE FOR...

What better way to solve one of life's biggest mysteries—what's for dinner?—than to put more than 100 mystery writers on the case? Novelist and former magazine editor Kate White collected recipes from some top authors, including Harlan Coben and Gillian Flynn, for the new *Mystery Writers of America Cookbook* ($25, Quirk Books). We're dying to try it.





If you want a softer doughnut, look for one with a small hole. One scientist recently confirmed that as the hole gets bigger, the doughnut gets crispier.

FLAT LAND

A trio of geographers recently put some IHOP flapjacks to an unlikely use: They set out to test whether Kansas is, as the old adage goes, as flat as a pancake. It turns out, the state is even flatter, relatively speaking: A pancake puffs up more than the state's land ever does.

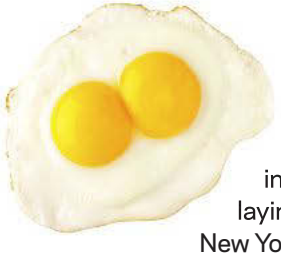
SOURCE: *GEOGRAPHICAL REVIEW*

COOL BEANS

These socks are made from coffee grounds, but not to worry—they won't make your feet smell like a cup of joe. The grounds are carbonized, a process that strips them of their coffee oils and creates pockets that can actually trap odors. *$18; ministryofsupply.com*



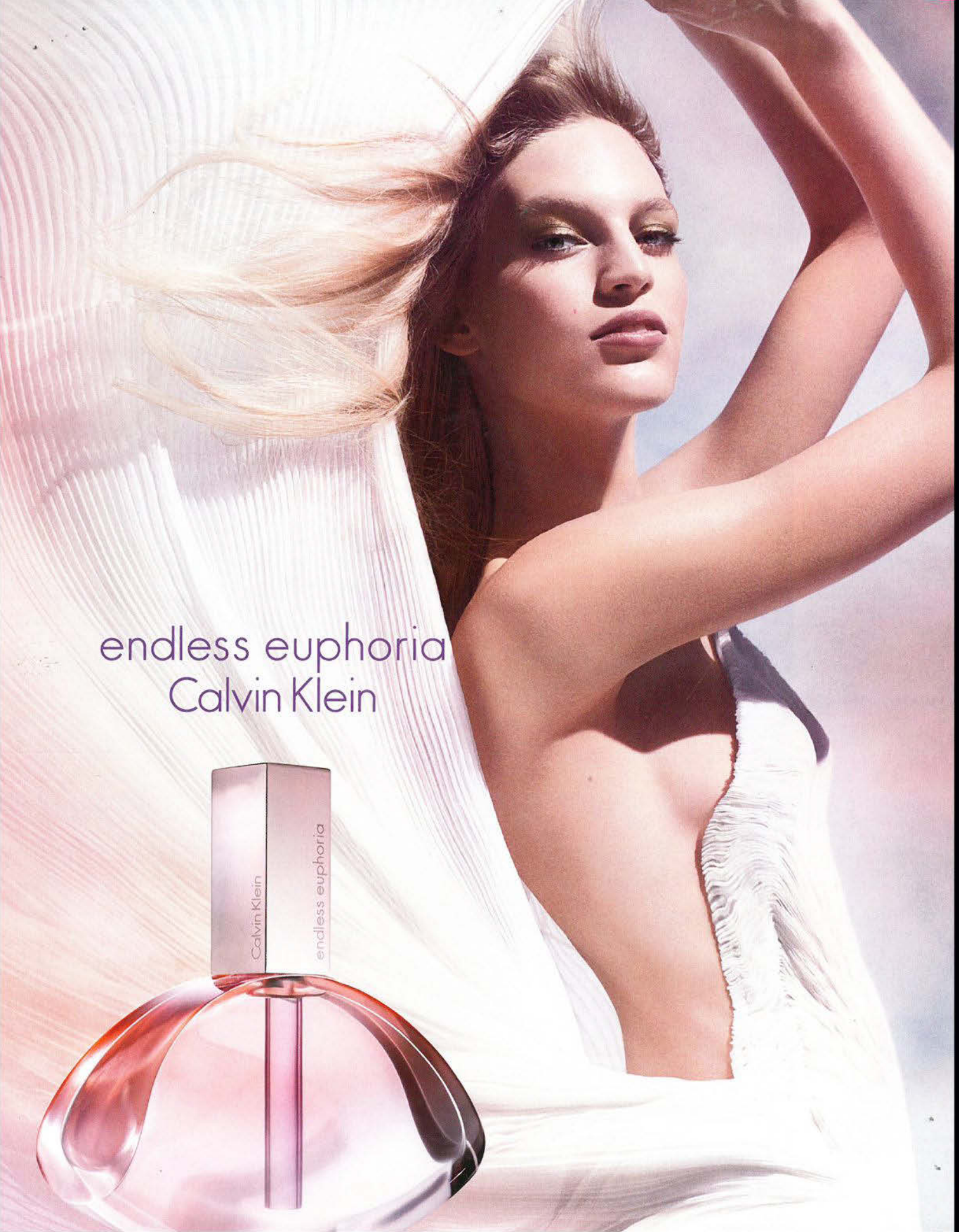
DOUBLE TAKE

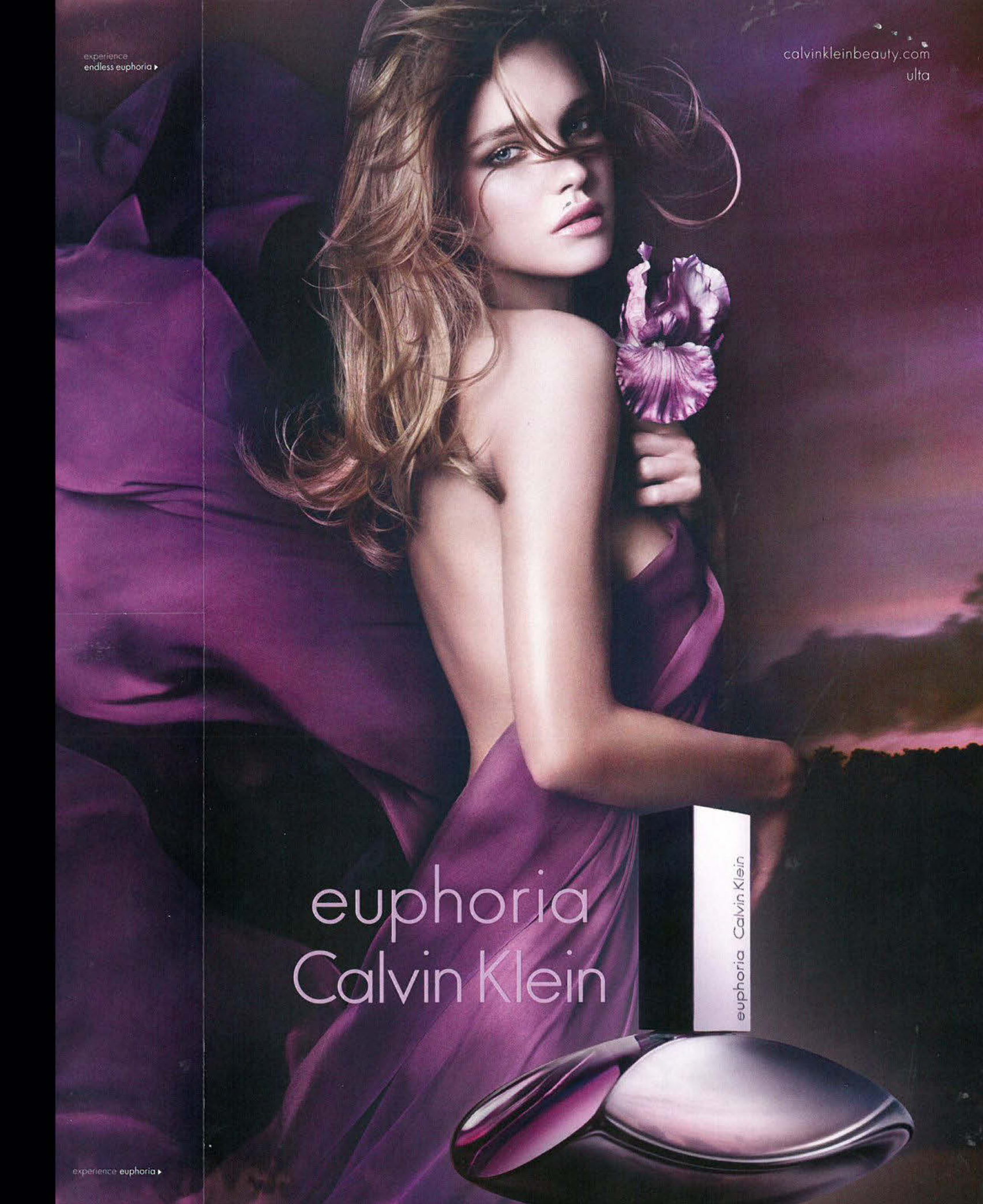


Cracking open a two-yolk egg used to be a fluke; now you can buy them by the dozen. A Pennsylvania producer has started packaging all of the double-yolk eggs it finds during inspections (they typically occur when a young hen begins laying eggs). The company sells Double Yolkers in Ohio, Maryland, New York and Pennsylvania; visit saudereggs.com for stores.



BOOK, COFFEE GROUNDS, SOCKS AND EGG CARTON: JON PATERSON/STUDIO D. BACON: GETTY IMAGES. PANCAKE AND FRIED EGG: SHUTTERSTOCK. DOUGHNUTS: ALAMY.


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WHAT THE BEST MORNINGS ARE MADE OF.





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Know It All: LATTE ART

We had the best of intentions when we set out to do this story: We wanted to teach everyone with a home espresso machine and milk frother how to master latte art—those perfect foam "drawings" that you find at serious coffee shops. How hard could it be? Incredibly hard, as it turns out. After consulting with some of the best baristas in New York City, we realized that those simple patterns require hours of practice, and a very precise state of foam. If you're feeling ambitious, read on to learn how the pros get the steamed milk just right and how they form the design as they pour. Then try it yourself—if you nail it, it'll be the ultimate party trick at your next brunch.



PICTURE THIS

Latte art comes in two forms: etched and free-poured. You won't find etched lattes at most coffee shops, but search online for "latte art" and you'll see some amazing examples.



ETCHING The artist draws in the top of a latte with a tool like a latte pen or coffee stirrer. The images are more intricate than free-pour latte art, but many baristas consider it purely decorative and not a sign of good coffee-making.



FREE-POUR The barista pours milk by hand into espresso to create a design as the milk combines with the espresso.

Turn the page to make your own latte art.

PHOTOS: TARA DONNE. ETCHING LATTE: ALAMY.

YOU'LL NEED:

STEAM
Many espresso machines come with a steam wand, a nozzle that heats and froths milk with pressurized steam. If you don't have a wand, you can use an electric milk frother, but getting the perfect milk consistency will be a little more difficult.

FROTHING PITCHER
A stainless-steel milk-frothing pitcher (available at many kitchenware stores) is the ideal size and shape for steaming and pouring milk.

WHOLE MILK
Although lower-fat milk froths more easily, the resulting foam is light and dry, so it ends up floating on top of the espresso—not ideal for latte art. Whole milk produces rich, smooth foam that blends into the espresso. Use cold milk straight from the refrigerator, and never re-steam it.

HOW TO FROTH LIKE A PRO

To create latte art, you need to turn your milk into microfoam, a thick, pourable foam filled with tiny air bubbles. Even the experts have to practice getting the right texture:

1. Fill a stainless-steel milk pitcher less than halfway with cold whole milk.

2. Place the steam wand on the surface of the milk and let the milk spin in a whirlpool for a few seconds. The liquid will increase in volume—this is called "stretching."

3. As the pitcher warms up, lower the wand a bit and continue letting the milk spin in a whirlpool. When the pitcher becomes too hot to the touch (between 140° and 160°), turn off the steam.

4. Thump the pitcher on the counter to remove any large air bubbles. Swirl the pitcher to make sure the foam is wet and glossy; microfoam looks like melted marshmallows or wet paint.

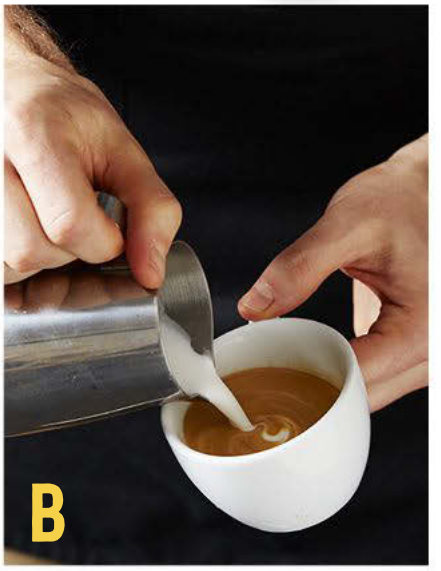
THE PROFESSIONAL POUR



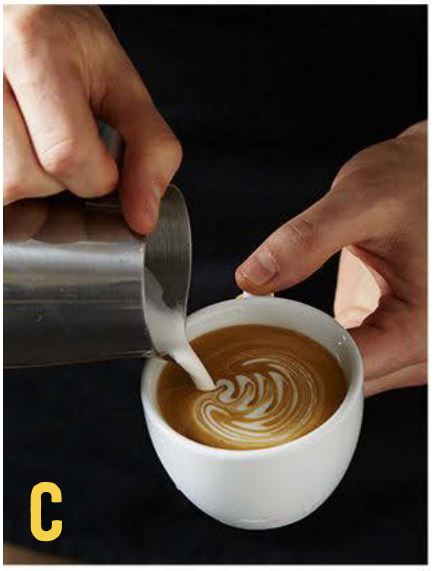
Park Brannen, a barista trainer at Counter Culture Coffee in New York City, walked us through the four-step technique for making a classic rosetta pattern.



START HIGH AND SLOW
Place a pitcher of microfoam a few inches above your cup of espresso and slowly pour the foam until the cup is halfway full. The heavy foam should sink below the crema, or top layer of espresso.



COME DOWN LOW
Lower the pitcher so it rests on the rim of the cup and tilt it forward slightly while continuing to pour.



INCREASE YOUR FLOW
When the milk forms a white circle on the surface of the espresso, hold the cup in place, increase the flow from the pitcher and gently rock the handle of the pitcher from side to side, moving it slowly across the top of the espresso to make a squiggle.



SLOW YOUR ROLL
When the squiggly line has reached the end of the cup, slow the stream of milk and raise the pitcher up slightly. Draw a thin line of foam back through the middle of the squiggly line to complete the rosetta.

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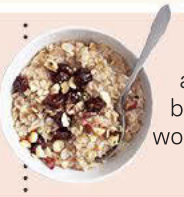
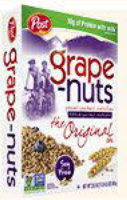
McCafé

HOW THE STARS EAT

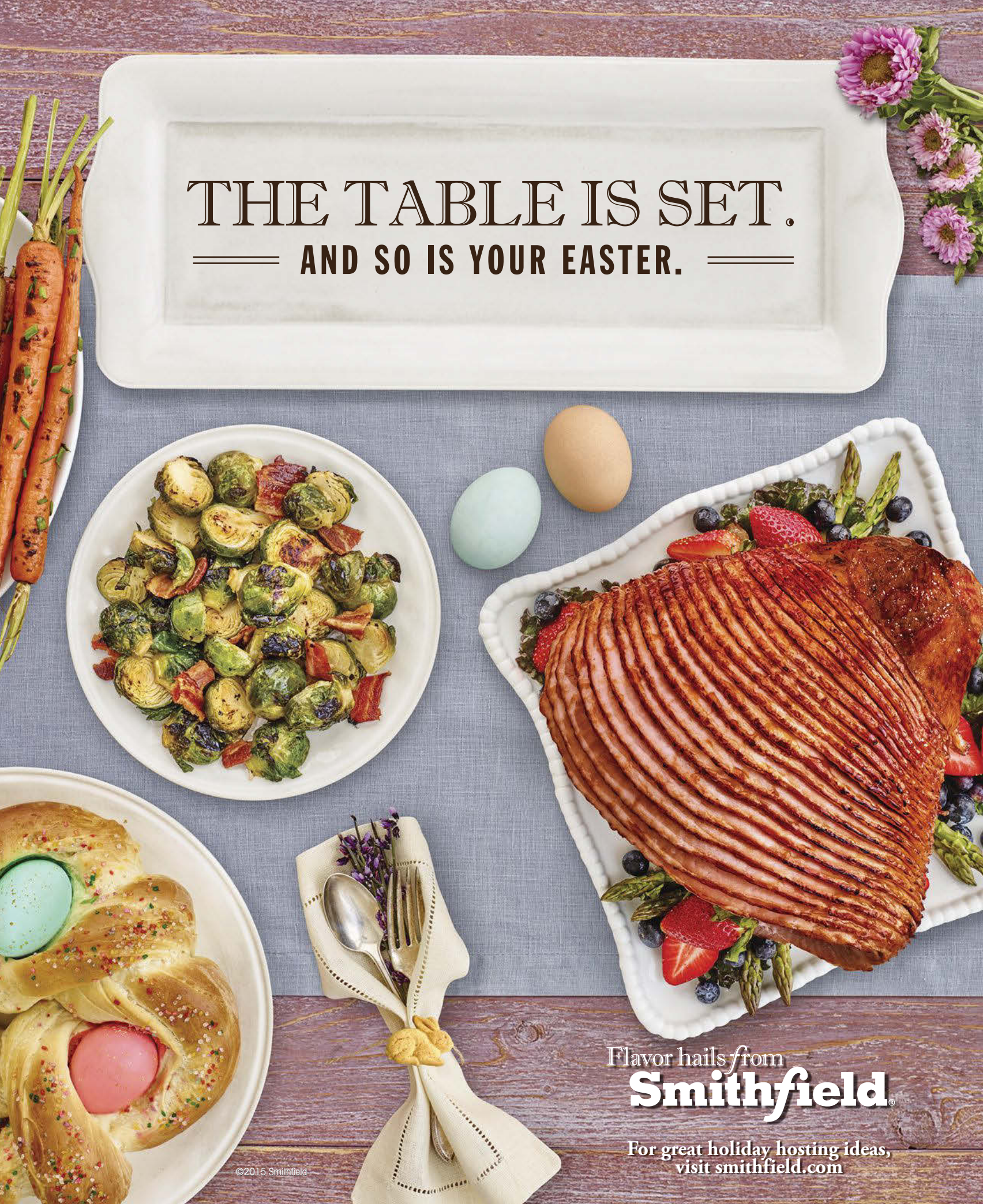
	When	Where	The usual	Bacon or sausage?
 TRISHA YEARWOOD	I try to eat within an hour of when I wake up—usually around 9 a.m.	I typically have coffee first, curled up on the couch. Breakfast is usually at the kitchen table.	Peanut butter toast with a banana, or a scrambled egg wrap on a whole-wheat tortilla with feta cheese	**BACON, BACON, BACON!**
 JEFF MAURO	I eat after my morning workout.	Sitting at my kitchen table with my family	During the week, protein, kale, banana and peanut butter smoothies 	**BACON**
 ALEX GUARNASCHELLI	It usually happens around 5:30 a.m., but it could be at 9:30 a.m.	Almost always at home	Greek yogurt with grapes, salted cashews, honey, golden raisins and a squeeze of lemon juice	Pork-and-sage **SAUSAGE**
 RICHARD BLAIS	After dropping my kids at school, around 8 or 9 a.m.	Usually at my house. I turn on some tunes and make some food.	 Lately I've been inspired by Mexico, so eggs medium with some avocado and a guajillo sauce.	**SOY CHORIZO...** gasp!
 KATIE LEE		At home in my kitchen	Greek yogurt, berries, granola and honey 	**BACON!**
 ANNE BURRELL	Any time of the day! I never eat breakfast at breakfast.	Wherever I am—but I usually don't eat anything on the go.	During the week, yogurt and fruit; on weekends, an everything bagel, scooped and toasted dark with plain cream cheese and tomato	I'm a **BACON** girl, but I'm known to have a sausage every now and then.
 GEOFFREY ZAKARIAN	6:30 a.m. The kids like to help cook, then we all sit down to eat.	My first breakfast is at home. My second breakfast is either at The Palm Court or The Lambs Club.	Eggs and a fruit that is in season	On occasion, I indulge in Myers of Keswick **SAUSAGE** at The Lambs Club.
 NANCY FULLER		At my kitchen table with a place mat and cloth napkin	Scrambled eggs with whatever vegetables I have on hand	Very crisp **BACON** or very lean sausage

BREAKFAST

Food Network chefs dish on their morning routines.

Coffee?	Guilty-pleasure cereal	Diner order	Breakfast in bed: fun or gross?
With lots of French vanilla creamer	Frosted Flakes with whole milk. I've loved it since I was a child. 	There's a little restaurant in Oklahoma that serves scrambled eggs, bacon and hash browns with a side of pancakes. You can't ever finish it, but I love the combination. 	Always **FUN**
 A dark, dark roast out of a French press with a touch of half-and-half	Cap'n Crunch's Peanut Butter Crunch. It's been at least a decade, but I still recall the sweet peanut butter madness that only the Cap'n could create.	Extra-crisp corned beef hash and extra-crisp hash browns—always!	**DISGUSTING.** Have you ever seen me eat?
Half-and-half, no sugar	My mom always bought the cereal with the healthy, mountain-climbing family on the box, so I have a secret love for guilty-pleasure types, like Cinnamon Toast Crunch.	 Grilled cheese on whole wheat with tomato, super-well-done home fries and one sunny-side up egg	**FUN!** But if you do it, go the distance: champagne, fresh-squeezed juice, eggs, toast, scones, jam—the whole nine.
Black, iced, strong and preferably in one of those vintage-y brown elixir bottles	Frosted Flakes, and lots of 'em. I just love the texture and sweetness… some crispy, some soggy—great contrast!	Denver omelet (add mozzarella), hash browns griddled hard and crisp, whole-wheat toast with Concord grape jam, black coffee and some corned beef hash	**FUN,** if it isn't your bed
With whole milk 	Cinnamon Toast Crunch 	Omelet with spinach and American cheese (made with egg whites plus one egg yolk), extra-crisp bacon, fried potatoes and dry wheat toast	**SO FUN!** 
NONE	We weren't allowed to have sugary cereal growing up, so I never really got into it.	Poached eggs, bacon and rye toast (toasted dark with no butter) 	If I'm staying in a hotel, fun; at my house… **NO WAY!**
Espresso or an Americano—black and strong	I never eat cereal—ever. 	I am a creature of habit and never indulge or change breakfast. My only alternative would be McCann's Irish Oatmeal with berries and almonds.	Um…not fun and definitely **GROSS**
I have never indulged in coffee.	I can't tell you the last time I ate cereal, but I used to like Grape-Nuts when I was young! 	Two eggs over medium with crisp bacon and dry rye toast	**FUN** —a real treat!

PANCAKES, SMOOTHIE, AVOCADO, CLOCKS, YOGURT, TRAY, TOAST AND OATMEAL: GETTY IMAGES. FRENCH PRESS, GRILLED CHEESE AND MILK: ALAMY.


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ARE YOU AN EGGHEAD?

Take this quiz to test your smarts.

1 Match the bird to its egg:

Chicken _____

Ostrich _____

Emu _____

Quail _____

Turkey _____



A B C D E

2 Why would a hard-boiled egg yolk turn grayish green?

A The egg was too old.

B The egg was not peeled quickly enough.

C The egg was overcooked.

D The eggshell was cracked.



3 The British dish "eggs and soldiers" is:

A Soft-boiled eggs with toast cut into triangles

B Soft-boiled eggs with toast cut into strips

C Poached eggs with toast cut into strips

D Soft-boiled eggs with crispy strips of bacon

4 Match the diner lingo to the corresponding egg dish:

Flop two _____

Adam and Eve on a raft _____

Fry two, let the sun shine _____

Wreck 'em _____



A Two eggs fried on one side **B** Scrambled eggs **C** Two poached eggs with toast **D** Two fried eggs over easy

5 Egg grades (AA, A, B) refer to:

A The quality of the eggs

B The size of the eggs

C The freshness of the eggs

D The quality of the chicken

6 How many eggs does a chicken typically lay in a day?

A 1 **C** 10

B 5 **D** 15



7 Where should you store your eggs?

A On a shelf inside the refrigerator

B In the refrigerator door

C On the kitchen counter

EGGS 1A, 1B, 1C AND 1D: ALAMY. HARD-BOILED EGG, EGGS FRIED ON ONE SIDE AND POACHED EGGS: SHUTTERSTOCK. EGG 1E, SCRAMBLED EGGS AND CHICKEN: GETTY IMAGES. FRIED EGGS OVER EASY: ISTOCKPHOTO.

8 The color of an eggshell depends on:

A The diet of a hen

B The breed of a hen

C The age of a hen



9 Which one of these desserts does not contain eggs?



A Zabaglione



B Pavlova



C Panna cotta



D Soufflé

10 Examining eggs for defects is called candling because:

A A bright light is used to reveal defects.

B A thin coat of wax is applied to the eggshells before they're examined.

C Eggs pass through a heated conveyor belt to reveal defects.

11 Which ingredient is not in a classic hollandaise sauce?

A Lemon juice

B Butter

C Egg whites

D Egg yolks



12 A hard-boiled egg wrapped in sausage, battered and deep-fried is called a:

A Sicilian egg

B Bayou egg

C Scotch egg

D German egg

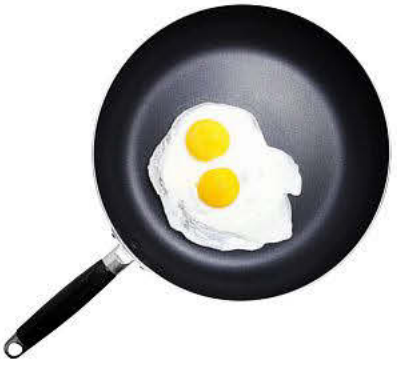


13 What kinds of chickens produce double-yolk eggs?

A Young chickens

B Free-range chickens

C Chickens with low levels of egg production



14 All of these cocktails contain raw egg except:

A Fizz

B Flip

C Nog

D Whip

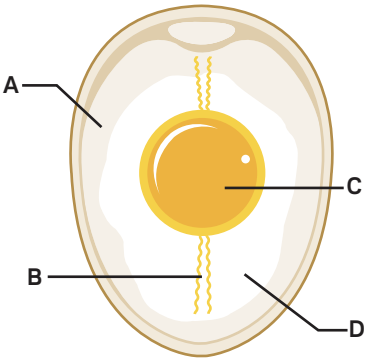


15 The color of an egg yolk depends on:

A The diet of a hen

B The breed of a hen

C The size of the egg



16 Match the parts of an egg to the diagram:

Thin albumen _____

Yolk _____

Thick albumen _____

Chalazae _____

EGGSHELLS, PAVLOVA AND HOLLANDAISE SAUCE: ALAMY. ZABAGLIONE, PANNA COTTA AND SOUFFLÉ: GETTY IMAGES. DEEP-FRIED EGG: ANDREW PURCELL. DOUBLE YOLK: ISTOCKPHOTO. COCKTAIL: SHUTTERSTOCK.



©2014 Pepperidge Farm, Incorporated.

17 Which spoils faster: a raw egg or a hard-boiled egg?

A Raw

B Hard-boiled

18 How can you tell if an egg is raw or cooked?

A Spin it on its side.

B Float it in water.

C Tap the bottom of the egg.

D Smell it.

19 How many calories does one hard-boiled large egg typically have?

A 58 **C** 78

B 68 **D** 108



TRUE OR FALSE?

20 Brown eggs are more nutritious than white eggs. T F

21 A cloudy raw egg white is a sign that the egg is spoiled. T F

22 You can freeze raw eggs. T F

23 Peeling a hard-boiled egg is easier when the egg is super fresh. T F

24 Separating an egg is easier when the egg is cold. T F

25 Eggshells are not porous. T F

SCORE SHEET

Give yourself one point for each correct answer.

1. One point for each: chicken **E;** ostrich **B;** emu **C;** quail **A;** turkey **D**

2. **C** A grayish green yolk is a natural chemical reaction involving iron (in the yolk) and sulfur (in the egg white). It is usually caused by overcooking.

3. **B** The toast "soldiers" are typically dipped into the soft-boiled eggs.

4. One point for each: Flop two **D;** Adam and Eve on a raft **C;** Fry two, let the sun shine **A;** Wreck 'em **B**

5. **A** The USDA grades eggs by overall quality; grocery stores generally sell AA (highest quality) or A eggs.

6. **A** Chickens lay about one egg every 25 hours.

7. **A** You should store eggs in their carton on a shelf inside your refrigerator (set at 40 degrees Fahrenheit or below). The temperature of the door can fluctuate.

8. **B** The breed of a hen determines the color of eggshells. For example, Ameraucana hens produce blue eggs.

9. **C** Panna cotta, Italian for "cooked cream," is made of dairy (usually milk and heavy cream) thickened with gelatin.

10. **A** Candling is the use of a light source to expose defects behind the shell. It can be done by hand or by machine.

11. **C** Hollandaise sauce is made with egg yolks, not whole eggs.

12. **C**

13. **A** A double yolk most often occurs in chickens that are very young. The eggs are safe to eat.

14. **D**

15. **A** If a hen eats a diet rich in naturally orange and yellow plants, like marigold petals and corn, she will produce eggs with darker yolks.

16. One point for each: Thin albumen **A** (the runny egg white that is closer to the shell); Yolk **C** (the source of fat and most vitamins); Thick albumen **D** (the egg white that is closer to the yolk); Chalazae **B** (the twisted cords of egg white that keep the yolk anchored in the center of the egg).

17. **B** When an egg is hard-boiled, the protective coating is washed away, exposing the pores of the eggshell to bacteria. According to the USDA, hard-boiled eggs should be refrigerated unpeeled after cooking and used within a week. Raw eggs in the shell can be stored in the refrigerator for up to five weeks.

18. **A** Spin the egg and then stop it; if the egg is raw, it will start spinning again.

19. **C**

TRUE OR FALSE?

20. **F** There is no nutritional difference between the two.

21. **F** It is a sign of freshness.

22. **T** Raw eggs can be frozen out of the shell in a tightly sealed container for up to a year.

23. **F** All eggs have a small pocket of air inside the shell that grows as an egg ages. A larger pocket of air makes for easier peeling.

24. **T** Cold yolks are less likely to break when separated from the whites.

25. **F** One chicken eggshell can have up to 17,000 tiny pores.

HOW DID YOU DO?

0 TO 11 POINTS
ROTTEN EGG
Nice try, but you still have a lot to learn. Grab some eggs and get cracking: Try the easy frittata on page 133.

12 TO 23 POINTS
ASPIRING EGGSPERT
You know a lot about eggs, but you could use some hands-on practice. Check out our eggs-in-a-hole on page 59.

24 TO 35 POINTS
SERIOUS EGGHEAD
You know your eggs inside and out. Celebrate your high score with egg-topped savory French toast on page 110.

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Star Kitchen

Marcela Valladolid turned her California kitchen into the best room in the house.

PHOTOGRAPHS BY **DAVE LAURIDSEN**

Most chefs' priority after buying a house would be renovating the kitchen. At the top of Marcela Valladolid's list: installing killer speakers. The host of *Mexican Made Easy* and cohost of *The Kitchen* bought her Chula Vista, CA, home about a year and a half ago and kept much of the kitchen intact. But she added a Sonos wireless sound system so she could listen to music (Carlos Vives is a favorite) while she tested recipes. Her other priority for the space: putting in a breakfast nook where she and her 10-year-old son, Fausto, could eat most of their meals. They stick to a fairly traditional Mexican dining schedule: a large breakfast around 6:30 a.m., a mid-afternoon "comida" close to 3 p.m., and then a small dinner in the evening. Though Marcela left the kitchen mainly white, as she found it, she livened up the eating area with color, including cushions made from Huipil, a traditional Mexican fabric used for costumes. "This is my happy place," she says.



A nod to Mom
Hummingbirds remind Marcela of her late mother, so she keeps them in some form in every room of her house (there's one on this vase). "I've always considered them a sign of her presence in my life."

HAIR AND MAKEUP: LIZETTE PRADO.



So much sun

Marcela loves all the natural light that comes through the big windows. "It's like a fresh start every time I walk into the room," she says. "Sunlight is everything for me."

Personal pottery

An artist friend, Genaro Garcia, painted these Talavera-inspired mugs for Marcela and Katie Lee, her cohost on *The Kitchen*. Katie's mugs bear her name, but Marcela's say "La Kitchen," in reference to her Instagram hashtags.

Goods from the garden

Marcela keeps chiles and vegetables from her yard within reach in these ceramic *barro* bowls.

Turn the page to get Marcela's look.

Get the Look

Pick up some of Marcela's finds for your own kitchen.



On the little counter by her refrigerator, Marcela displays fun objects like this BIA Cordon Blue **Camel Teapot.** *$15; chefswarehouse.com*



Her kitchen is full of blue and green glass in different forms, similar to this **Pomegranate Bauble pitcher.** *$36; canvashomestore.com*



Marcela bought her clay dinner plates at The Urban Seed store in San Diego's Old Town neighborhood. Pottery Barn's **Cambria dinnerware** is a close match. *$40 for four; potterybarn.com*



This bold blue **café mug** from Emilia Ceramics is similar to the ones custom-made for Marcela and Katie Lee. *$35; emiliaceramics.com*



Marcela's **pillows** in the breakfast nook are handmade by Folk Project—no two are alike. *$95; folk-project.com*



Vienna side chairs give Marcela's kitchen nook a bistro look. "I like the fresh, clean lines," she says. *$109; crateandbarrel.com*



PITCHER, TEAPOT, MUG, PLATE AND PILLOWS: ALISON GOOTEE/STUDIO D.



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GOLDEN BOYS

Ted Allen and Barry Rice have one buzz-worthy Brooklyn rooftop.

PHOTOGRAPHS BY **SPENCER HEYFRON**

By all accounts, what is happening on Ted Allen's roof is a total nightmare: It's 90 degrees, and Ted is stuck inside a heavy long-sleeve jacket with an awkwardly large mesh hood over his head while his husband, Barry, blows smoke in his face. The smoking device is key to keeping a swarm of thousands of angry bees from attacking. This is not how most of us would choose to spend a hot day, but Ted and Barry have been waiting all year for this moment: It's their annual summer honey harvest. "When Barry first said he was getting into beekeeping six years ago, I thought he was crazy," Ted says. But now the bees are practically pets. They're Italian honeybees trucked in from Georgia (a box of 10,000 bees, plus a separate one for the queen), and they live on the roof of Ted and Barry's Brooklyn brownstone all year—with a pretty spectacular view of New York City. "It's been rewarding learning how their little ecosystem works," Ted says.

The honey-making process starts in the spring: After a winter of huddling up in the hive, the bees go into full-blown production mode when the weather warms up, gathering nectar from nearby flowering plants. They bring the nectar back to the hive so other bees can convert it into honey and seal it in beeswax. At the end of the summer, Ted and Barry remove the honeycomb and then, in the safety of their kitchen downstairs, they pour the honey into jars. A single harvest produces anywhere from 30 to 130 pounds of honey, a lot of which ends up in Ted's morning oatmeal and Barry's honey ice cream. Lucky friends and family get the rest, and Ted swears that it's better than anything you can buy—pale gold, floral and just slightly minty. "It ruins you for ordinary honey."

HONEY HARVESTING: Step-by-Step



1 Barry uses a smoker to calm the bees as he opens the hive (a tower of stacked wooden boxes). The bees build honeycomb on frames inside each box.



2 Barry gently brushes the bees off each frame so he can access the honeycomb.





3 Once Ted and Barry have removed the bees, they put the honeycomb-filled frames into wooden boxes so they can take them inside for the harvest.







4 Barry removes a layer of beeswax from each side of the frames with a heated knife and a scratching tool.

> WHEN YOU MAKE YOUR OWN WINE OR BEER, IT'S NEVER AS GOOD AS WHAT YOU CAN BUY," TED SAYS. "BUT THIS IS REALLY SPECIAL; IT'S NOT LIKE HONEY YOU BUY AT THE STORE."



5 Barry puts the frames into a metal extractor and cranks it by hand for five minutes to release the honey from the combs. Then the honey passes through a fine-mesh filter and out the spigot. The honeycombs stay intact on the frames so the bees can get right back to work for next year's harvest.





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Fun Cooking

Drink **OJ** all day. Then, make the best pancakes and have cereal for dessert.

PHOTOGRAPH BY **CHRISTINA HOLMES**



Main Squeeze

You don't have to take your orange juice straight. Here are three fun new ways to drink it:

ROSEMARY-ORANGE SPRITZERS

In a pitcher, combine 3 cups **orange juice,** 1 sliced **orange** and 2 **rosemary sprigs;** chill 2 hours. Stir in 1 cup **tonic water** and serve over ice.

TROPICAL SANGRIA

In a pitcher, combine 2 cups each **orange juice** and **white wine** with sliced **mango, lemon** and **lime.** Add 1 **cinnamon stick** and a pinch of **allspice;** chill 2 hours. Add 2 cups **seltzer** and serve over ice.

ORANGE-VANILLA SMOOTHIES

In a blender, combine 2 cups **orange juice** and ¼ cup **instant oatmeal;** let sit 10 minutes. Add 2 cups ice, 1 cup **vanilla yogurt** and ½ teaspoon **vanilla extract;** puree until smooth.

FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAMELA DUNCAN SILVER.



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GRILLED LEG OF LAMB
with Starbucks French Roast



SPRING FRITTATA WITH PARSLEY PESTO
with Starbucks Pike Place® Roast



CARROT CAKE PANCAKES WITH SWEETENED YOGURT
with Starbucks VIA® Instant Caramel Latte



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SPRING FRITTATTA WITH PARSLEY PESTO

with Starbucks Pike Place® Roast

SERVES 8

PARSLEY PESTO

⅓ cup marcona almonds, toasted
¾ cup fresh flat-leaf parsley leaves
3 tablespoons extra-virgin olive oil
2 tablespoons grated parmesan cheese
¼ teaspoon fine sea salt

FRITTATA

4 medium leeks, white and pale green parts only
3 tablespoons extra-virgin olive oil
2 garlic cloves, minced
2 teaspoons fresh thyme leaves, finely chopped
Kosher salt and freshly ground black pepper
2 zucchini, thinly sliced on a mandoline
15 large eggs
1¼ cups ricotta cheese

DIRECTIONS

MAKE THE PARSLEY PESTO: Put the almonds into a food processor and pulse until finely minced. Add the parsley, oil, parmesan, salt and puree to combine. Reserve the pesto covered in the refrigerator.

MAKE THE FRITTATA: Halve the leeks lengthwise and then cut crosswise into ½-inch pieces. Put the sliced leeks in a colander and rinse really well under cool water, checking for dirt between the layers. Drain well; you should have about 4 cups of sliced leeks. Coat a 10-inch skillet with 2 tablespoons of the oil and place over medium heat. When the oil is hot, add the leeks, garlic and thyme. Cook, stirring occasionally, until the leeks are tender but not brown, about 10 minutes. Season with salt and pepper. Transfer the leek mixture to a 9-by-13-inch baking dish that has been coated with nonstick cooking spray and spread them out in an even layer.

To same skillet, add the remaining 1 tablespoon of oil and return to medium heat. Add the zucchini and sauté for 5 minutes, until tender. Season with salt and pepper. Transfer the zucchini to the baking dish, and spread out on top of the leeks. Put the eggs, ricotta, and reserved Parsley Pesto in a large bowl and whisk until blended. Season with salt and pepper. Using a wooden spoon, gently stir the egg mixture into the vegetables until fully incorporated.

Preheat the oven to 300°. Put the baking dish into a larger roasting pan and pour hot water into the roasting pan to come halfway up the sides of the baking dish, creating a water bath. Bake the frittata for 50 minutes. Gently shake the pan, and if it still appears loose in the center, return to the oven for another 5 minutes. It should be set and only slightly jiggly in the center. Remove the frittata from the water bath and let it rest at room temperature before cutting.

RECIPE DEVELOPED BY CHEFS BRYAN AND MICHAEL VOLTAGGIO AND INSPIRED BY STARBUCKS COFFEE

GRILLED LEG OF LAMB

with Starbucks French Roast

SERVES 8

2 Spanish onions, coarsely chopped
3 tomatoes, coarsely chopped
6 garlic cloves, crushed
2 tablespoons paprika
2 tablespoons ground coriander
1 tablespoon ground cumin
1 tablespoon ground cardamom
Kosher salt and freshly ground black pepper
1 4-pound butterflied boneless leg of lamb, trimmed of fat and scored
Oil, for grill

DIRECTIONS

Combine the onions, tomatoes, garlic, paprika, coriander, cumin, cardamom and pepper in a food processor and puree until smooth.

Put the lamb in a shallow baking dish and pour the marinade over to cover. Cover with plastic wrap and chill in the refrigerator for at least 3 hours or up to overnight. Bring the lamb to room temperature, about 30 minutes, before grilling.

Preheat an outdoor grill to medium-high heat and rub with oil to prevent sticking. Remove the lamb from marinade, reserving the marinade for basting, and season generously with salt and pepper on all sides.

Lay the lamb on the grill and cook for 15 to 20 minutes. Using tongs, carefully flip the lamb over and grill the second side for 15 to 20 minutes more, basting with reserved marinade occasionally. If necessary, move the lamb around the grill to avoid flare-ups. The internal temperature of the lamb should register 125° to 130° for medium-rare.

Transfer the lamb to a cutting board and tent with aluminum foil. Let the lamb rest for 15 minutes (internal temperature will rise to 135° while the meat stands). Thinly slice the lamb across the grain.

RECIPE DEVELOPED BY CHEFS BRYAN AND MICHAEL VOLTAGGIO AND INSPIRED BY STARBUCKS COFFEE

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CARROT CAKE PANCAKES WITH SWEETENED YOGURT

with Starbucks VIA® Instant Caramel Latte

SERVES 8

PANCAKES

4 medium carrots, peeled and cut into large chunks
1½ cups buttermilk
1 vanilla bean, split and scraped
Finely grated zest of 1 orange
2 large eggs
1½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon fine salt
2 tablespoons sugar
½ cup toasted and finely chopped walnuts
Nonstick cooking spray or melted unsalted butter

TOPPING

2 cups plain Greek yogurt
2 tablespoons honey
Finely grated zest of 1 orange
Pinch of fine sea salt
Food coloring (optional)

OPTIONAL FOR SERVING

Shredded coconut
Toasted walnut pieces
Chocolate chips

DIRECTIONS

MAKE THE PANCAKES: Put the carrots in a large pot and cover with cold water. Bring to a boil over medium-high heat. Simmer until the carrots are tender, about 10 minutes. Drain. Put the cooked carrots and buttermilk in a food processor or blender and puree until smooth. Add the vanilla bean, orange zest, eggs and sugar; puree to fully incorporate. In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon and salt. Pour the wet carrot mixture into the dry flour mixture. Whisk until a smooth batter is formed; stir in nuts. Cover the batter and refrigerate for 1 hour or up to 4.

MAKE THE TOPPING: In a small bowl, combine the yogurt, honey, orange zest and a pinch of salt. Cover and set aside in the refrigerator for 30 minutes or up to overnight so the flavors can come together. If desired, transfer the yogurt mixture to a couple of plastic squeeze bottles and add a few drops of food coloring to festively decorate the pancakes. Heat a griddle or nonstick skillet over medium heat and coat with nonstick cooking spray or butter. Working in batches, ladle the batter onto the pan to form pancakes. Cook until bubbles appear on the surface and undersides are golden brown, about 2 minutes. Reduce the heat to medium-low and flip with a silicon spatula. Cook about 1 minute more on the second side, taking care not to burn the nuts. Serve immediately or transfer to a platter and cover loosely with foil to keep warm. Repeat with the remaining batter until it is used up. Serve the pancakes decorated with the colored yogurt.

RECIPE DEVELOPED BY CHEFS BRYAN AND MICHAEL VOLTAGGIO AND INSPIRED BY STARBUCKS COFFEE

HOLE IN ONE!



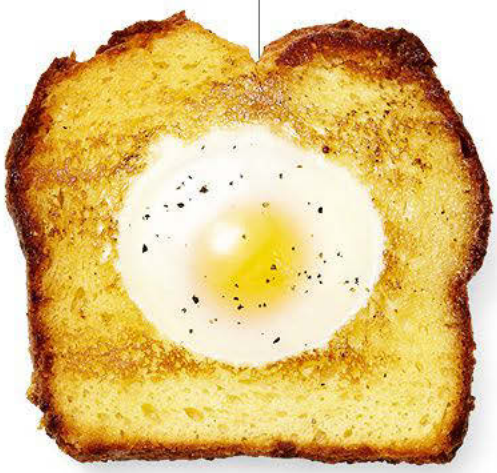
It's an egg in a doughnut!

Serve a new kind of egg-in-a-hole. Here are a dozen ideas....

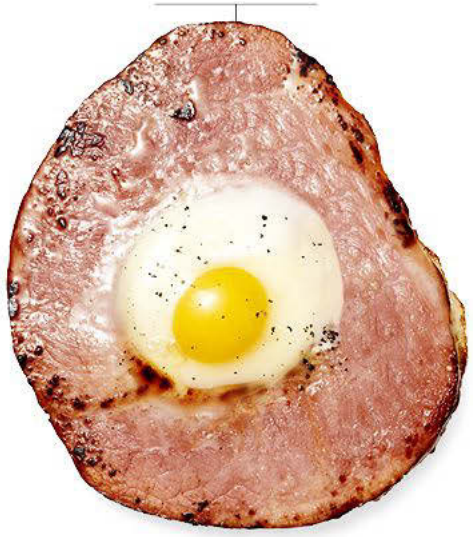
PHOTOGRAPHS BY **RYAN DAUSCH**

FOOD STYLING: BRETT KURZWEIL

POUND CAKE



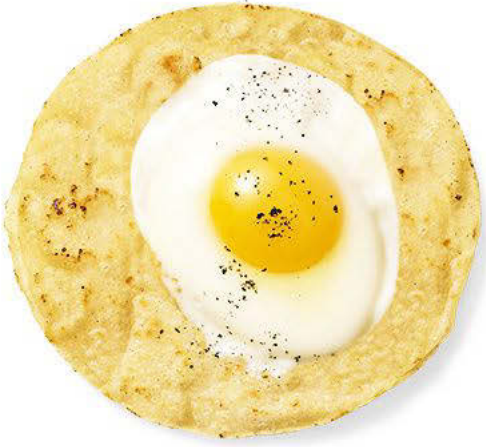
HAM STEAK



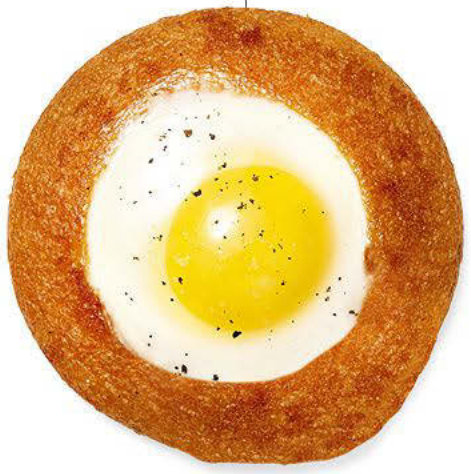
HOW TO MAKE AN EGG-IN-A-HOLE

1. Cut a 2-inch hole in the center of your "nest" with a cookie cutter or small drinking glass.
2. Cook the nest in a buttered ovenproof nonstick skillet over medium heat until toasted on the bottom, 2 to 3 minutes. Flip and crack 1 egg into the hole; season with salt and pepper and cook until the white starts setting, about 2 more minutes.
3. Transfer the skillet to a 375˚ oven; bake until the white is set but the yolk is still runny, about 4 minutes (or up to 8 minutes for deeper nests).

CORN TORTILLA



TOASTER CORN CAKE

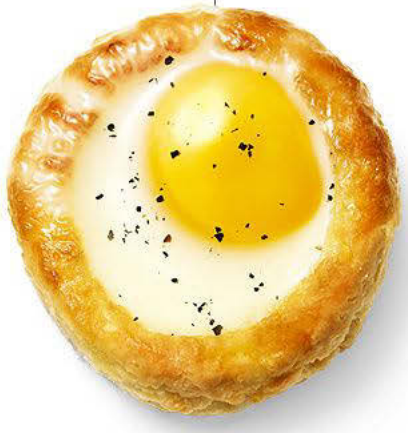


DOUGHNUT

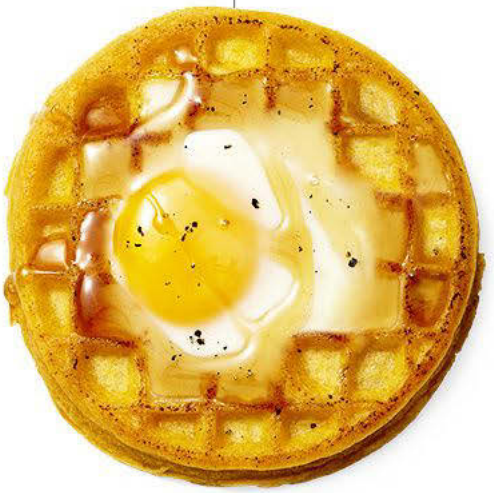


BISCUIT

Flatten with a spatula before adding the egg.

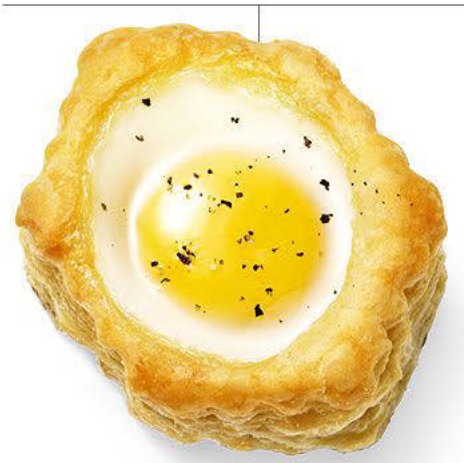


WAFFLE



PUFF PASTRY SHELL

Bake the pastry as the label directs. Crack the egg into the center (no need to cut a hole). Do not flip.

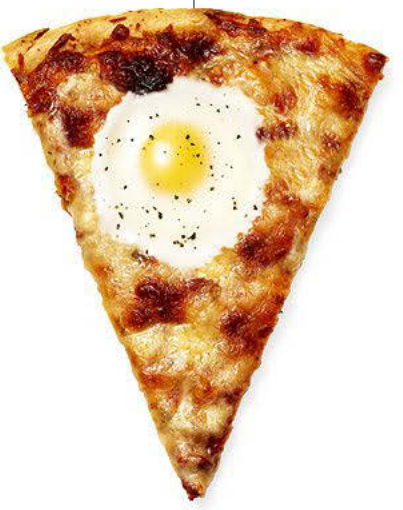


CROISSANT



PIZZA

Cook crust-side down; do not flip.



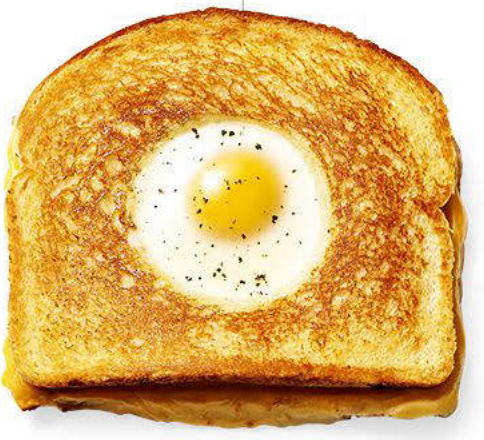
PORTOBELLO MUSHROOM CAP

Cook 5 minutes before flipping.



GRILLED CHEESE

Cut the hole in an uncooked cheese sandwich.



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WHICH SIDE

We asked Food Network fans to choose: hash browns or home fries?



HASH BROWNS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 6 tablespoons unsalted butter
- 4 medium russet potatoes (about 2 pounds)
- Kosher salt and freshly ground pepper
- ½ teaspoon paprika
- ¼ cup heavy cream

1. Make clarified butter: Melt the butter in a small saucepan over low heat and cook until the white milk solids separate and rise to the top, about 3 minutes. Turn off the heat and carefully skim off the milk solids with a spoon; discard. Strain the remaining butter through a fine-mesh sieve and set aside (you should have about ¼ cup clarified butter).
2. Peel the potatoes and grate them on the large holes of a box grater into a colander. Squeeze out the excess moisture with your hands, then blot the potatoes dry with paper towels.
3. Heat the clarified butter in a large nonstick skillet over medium-high heat. Add the potatoes to the skillet in a few piles and flatten with a spatula; sprinkle with 1 teaspoon salt, a few grinds of pepper and the paprika. Cook, undisturbed, until the potatoes start browning on the bottom, about 5 minutes. Flip, then drizzle with the cream; cook, undisturbed, until absorbed, about 2 minutes. Continue cooking, flipping the hash browns occasionally, until golden brown and crisp all over, about 15 more minutes. Season with salt and pepper.

49% HASH BROWNS

FOOD PHOTOS: RALPH SMITH; FOOD STYLING: BRETT KURZWEIL

ARE YOU ON?



GARLIC HOME FRIES

ACTIVE: 15 min | TOTAL: 35 min | SERVES: 4

Kosher salt
2 pounds large red bliss or Yukon gold potatoes, peeled and cut into ½-inch cubes
2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
½ onion, chopped
½ teaspoon paprika
1 clove garlic
¼ cup fresh parsley
Freshly ground pepper

1. Bring a large pot of salted water to a boil. Add the potatoes, cover and cook over medium-high heat until just tender, about 6 minutes; drain.
2. Heat the butter and olive oil in a large cast-iron skillet over medium heat; add the potatoes and spread into a single layer. Cook, undisturbed, until they start browning on the bottom, about 5 minutes. Add the onion and sprinkle with the paprika; flip the potatoes and cook 5 more minutes. Stir once, then continue cooking until the potatoes are mostly golden brown, about 5 more minutes.
3. Meanwhile, roughly chop the garlic, pile the parsley on top and sprinkle with 1 teaspoon salt. Chop and mash together until finely minced. When the potatoes are done, add the garlic mixture to the skillet and toss to coat; cook until heated through, about 2 minutes. Season with salt and pepper.

51% HOME FRIES

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Cream Cheese–Veggie


Asparagus Omelet


Eggs Benedict


Fava Bean–Mint


Spicy Avocado


Chipotle Mango-Avocado


Crab-Avocado


Pesto-Avocado


Scallion Pesto with Ricotta


Spicy Pimiento Cheese

50 TOASTS

Why is toast so trendy these days? Because you can do this…

PHOTOGRAPHS BY **LEVI BROWN**


Mexican Black Bean


Baked Bean


Tomato-Cheddar


Cheddar and Chutney


French Onion


Cheesy Pepperoni


Spicy Coppa


Burrata and Mortadella


Hot Pastrami


Smoked Salmon

FOOD STYLING: CHRIS LANIER.



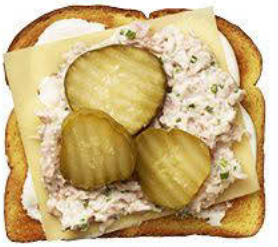
Miso-Salmon



Whitefish Salad with Apple Slaw



Shrimp Salad



Ham Salad



Middle Eastern Egg Salad



Pickled Beet and Egg



Olive-Hummus with Egg



Roasted Garlic BLT



Bacon, Egg and Blue Cheese



Bacon Jam



Ham and Marmalade



Maple-Bacon-Blueberry



Apple-Bacon



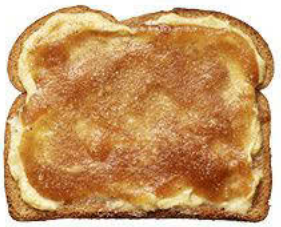
Prosciutto-Fig



Farmer's Cheese with Apricot



Cottage Cheese with Cinnamon Sugar



Spiced Apple Butter



Grapefruit-Ginger



Pineapple-Coconut



Lemon Cream Swirl



Lemon-Raspberry



Strawberry-Poppy



Strawberry-Rhubarb



Almond Butter with Mixed Berries



Chocolate-Hazelnut with Bananas and Bacon



Chili Chocolate



Grape Jelly–Pecan



Peanut Butter Cookie



Chocolate Chip Cookie



Double Strawberry–Cookie Butter

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50 TOASTS



No. 8
Pesto-Avocado

PHOTOGRAPHS BY **LEVI BROWN**



1. CREAM CHEESE-VEGGIE Puree 4 ounces cream cheese with 1 tablespoon each chopped dill, chives, tarragon and parsley in a food processor; season with salt and pepper. Spread on 4 slices toasted pumpernickel bread. Top with thinly sliced carrots, radishes, cucumbers and mushrooms.



2. ASPARAGUS OMELET Whisk 3 eggs with ¼ cup chopped chervil, 1 teaspoon kosher salt and a few grinds of pepper; mix in 1 cup cooked thinly sliced asparagus. Cook in a buttered large ovenproof nonstick skillet over medium heat, undisturbed, until the edges are set, 3 to 5 minutes. Bake at 350° until cooked through, 3 more minutes. Fold in half and cut into strips. Butter 4 slices toasted pumpernickel bread; top with the omelet strips.



3. EGGS BENEDICT Mix ½ stick softened butter with 1 tablespoon each olive oil, white wine vinegar, chopped capers and chopped tarragon; season with salt and pepper. Spread on 4 slices toasted white bread. Top with cooked Canadian bacon slices, chopped hard-boiled egg, chopped tarragon and scallions.



4. FAVA BEAN-MINT Cook 1 cup shelled fava beans in salted boiling water, 2 minutes; drain and cool in ice water, then peel. Puree in a food processor with ⅓ cup olive oil, 3 tablespoons chopped mint, 2 tablespoons grated pecorino and 2 teaspoons lemon juice; season with salt and pepper. Spread on 4 slices toasted olive bread; top with more pecorino and mint.



5. SPICY AVOCADO Mash 1 ripe avocado with 1 teaspoon rice vinegar and season with salt, pepper and chipotle hot sauce; spread on 4 slices toasted whole-wheat bread. Top with thinly sliced radishes, sliced scallions and alfalfa sprouts.



6. CHIPOTLE MANGO-AVOCADO Mix 2 tablespoons mayonnaise with 2 teaspoons chopped chipotles in adobo sauce. Spread on 4 slices toasted sourdough bread. Top with chopped mango and avocado and thinly sliced red onion; drizzle with lime juice and season with salt and red pepper flakes.



7. CRAB-AVOCADO Toss ¾ cup lump crabmeat (picked through) with a squeeze of lemon juice and 1 tablespoon chopped chives. Mash 1 ripe avocado with 1 teaspoon rice vinegar and season with salt, pepper and chipotle hot sauce; spread on 4 slices toasted whole-wheat bread. Top with the crab salad and season with salt and pepper.

FOOD STYLING: CHRIS LANIER.



8. PESTO-AVOCADO Spread 4 slices toasted white bread with pesto. Top with sliced avocado; drizzle with olive oil and lemon juice and season with salt and pepper. Top with grated parmesan, toasted pine nuts and torn basil.



9. SCALLION PESTO WITH RICOTTA Cook 1 bunch chopped scallions in salted boiling water, 1 minute; drain and rinse under cold water. Puree in a food processor with ⅓ cup olive oil, the juice of ½ lemon, 2 tablespoons each chopped parsley, grated parmesan and toasted walnuts, and ¼ teaspoon each red pepper flakes and kosher salt. Spread on 4 slices toasted sourdough bread; top with ricotta. Drizzle with olive oil and top with lemon zest and pepper.



10. SPICY PIMIENTO CHEESE Spread 4 slices toasted white bread with pimiento cheese spread. Top with chopped hard-boiled eggs and sliced pickled jalapeños and scallions; season with salt and pepper.



11. MEXICAN BLACK BEAN Mash ¾ cup canned black beans (drained and rinsed) with 2 tablespoons sour cream; season with hot sauce. Spread on 4 slices toasted potato bread; top with shredded smoked cheddar. Broil until the cheese melts. Top with sliced jalapeños, crumbled cooked bacon and chopped cilantro.



12. BAKED BEAN Warm 1 cup canned baked beans in the microwave, then lightly mash. Spread on 4 slices toasted potato bread. Top with cooked Irish bacon and shredded cheddar.



13. TOMATO-CHEDDAR Cook 1 tablespoon tomato paste in ½ stick butter over medium heat until dark red, 3 to 5 minutes; add a dash of Worcestershire sauce and season with salt and pepper. Spread on 4 slices toasted white bread. Top with shredded sharp cheddar; broil until the cheese melts. Top with sliced scallions.



14. CHEDDAR AND CHUTNEY Spread fig or apple chutney on 4 slices multigrain bread. Top with sliced aged cheddar. Bake at 425° until golden and bubbly.



15. FRENCH ONION Caramelize 2 sliced onions in 2 tablespoons each butter and olive oil over medium-low heat, stirring occasionally, 45 minutes; season with Worcestershire sauce, salt and pepper. Divide among 4 slices toasted white bread; top with shredded gruyère. Broil until the cheese melts. Top with chives.



16. CHEESY PEPPERONI Puree ¼ cup pepperoni with 3 tablespoons softened butter in a food processor. Spread on 4 slices toasted soft Italian bread. Top with sliced mozzarella and chopped basil. Drizzle with olive oil.



17. SPICY COPPA Puree ½ cup mayonnaise with ¼ cup pickled cherry peppers (seeds removed) in a food processor. Spread on 4 slices toasted sourdough bread. Top with deli-sliced coppa or capicola.



18. BURRATA AND MORTADELLA Puree 4 ounces burrata cheese, 1 cup pea shoots and 1 tablespoon olive oil in a food processor; season with salt and pepper. Spread on 4 slices toasted multigrain bread. Top with deli-sliced mortadella, shaved parmesan and more pea shoots.



19. HOT PASTRAMI Spread whole-grain mustard on 4 slices toasted marble rye bread. Top with chopped deli-sliced pastrami and sliced Swiss cheese and caraway havarti; broil until the cheese melts.



20. SMOKED SALMON Puree 4 ounces cream cheese with 1 tablespoon each chopped dill, chives, tarragon and parsley in a food processor; season with salt and pepper. Spread on 4 slices toasted pumpernickel bread. Top with smoked salmon, baby arugula and a squeeze of lemon juice. Season with pepper.



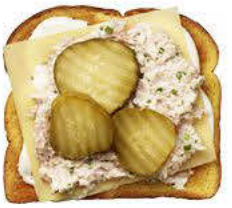
21. MISO-SALMON Mix 1 stick softened butter with 1 tablespoon miso paste. Spread on 4 slices toasted pumpernickel bread. Top with smoked salmon, sliced scallions and smoked sea salt.



22. WHITEFISH SALAD WITH APPLE SLAW Cut 1 green apple into matchsticks; toss with 3 tablespoons dijonnaise (or a mix of mustard and mayonnaise). Spread deli whitefish salad on 4 slices toasted marble rye bread. Top with the apple slaw and chives.



23. SHRIMP SALAD Combine 8 ounces roughly chopped cooked shrimp, ¼ cup mayonnaise, 1 tablespoon each minced shallot, chopped dill and lemon juice, 1 teaspoon dijon mustard and ¼ teaspoon each cayenne and kosher salt. Butter 4 slices toasted dark rye bread. Top with Bibb lettuce leaves and the shrimp salad.



24. HAM SALAD Puree 8 ounces deli-sliced ham in a food processor. Add ⅓ cup mayonnaise, 1 teaspoon dijon mustard and 2 tablespoons chopped chives; pulse. Spread mayonnaise on 4 slices toasted potato bread. Top with sliced Swiss cheese, the ham salad and pickle slices.



25. MIDDLE EASTERN EGG SALAD Mash 2 hard-boiled eggs; mix with ⅓ cup hummus and 2 teaspoons harissa (Moroccan chile paste). Spread on 4 slices toasted whole-grain bread; drizzle with olive oil and top with chopped mint and cilantro.



26. PICKLED BEET AND EGG Butter 4 slices toasted pumpernickel bread; top with sliced dill havarti, hard-boiled eggs and pickled beets. Season with salt and pepper; top with dill.



27. OLIVE-HUMMUS WITH EGG Combine ¼ cup each chopped pitted kalamata olives and chopped roasted red peppers, the zest and juice of ½ lemon, and 1 tablespoon each olive oil and chopped parsley. Spread hummus on 4 slices toasted white bread; top with the olive mixture and chopped hard-boiled eggs.



28. ROASTED GARLIC BLT Pulse 1 stick softened butter, 1 tablespoon each jarred roasted garlic, chopped chives and parsley, and 1 teaspoon each grated lemon zest and kosher salt in a food processor. Toss 1 cup chopped watercress with ½ cup halved cherry tomatoes and 1 teaspoon each lemon juice and olive oil; season with salt and pepper. Spread the garlic butter on 4 slices toasted white bread; top with the salad and chopped cooked bacon.



29. BACON, EGG AND BLUE CHEESE Mix ½ stick softened butter with ¼ cup crumbled blue cheese. Spread on 4 slices toasted marble rye bread; top each with crumbled cooked bacon, a fried egg and chopped chives. Season with pepper.



30. BACON JAM Cook 6 ounces chopped bacon in a skillet until just crisp. Add 1 each sliced onion and garlic clove; sauté until browned. Add ¼ cup each water, brewed coffee, cider vinegar and maple syrup; season with pepper and simmer until thickened. Pulse in a food processor; season with salt. Spread on 4 slices toasted sourdough bread; top with chopped parsley.



31. HAM AND MARMALADE Butter 4 slices toasted multigrain bread, then spread with orange marmalade. Top with deli-sliced Black Forest ham (cut into strips), grated lime zest and pepper.



32. MAPLE-BACON-BLUEBERRY Mix 3 ounces softened cream cheese with 1½ tablespoons maple syrup; spread on 4 slices toasted sourdough bread. Top with crumbled cooked bacon and blueberries; drizzle with more maple syrup.



33. APPLE-BACON Pulse 2 tablespoons each softened butter and plain Greek yogurt in a food processor. Spread on 4 slices toasted cinnamon-raisin bread. Top with thinly sliced apples and crumbled cooked maple bacon; drizzle with maple syrup.



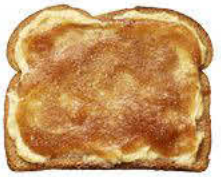
34. PROSCIUTTO-FIG Butter 4 large slices toasted baguette, then spread with fig preserves; sprinkle with sea salt. Top with thinly sliced prosciutto.



35. FARMER'S CHEESE WITH APRICOT Spread farmer's cheese on 4 slices toasted sunflower-seed bread. Top with apricot preserves and season with pepper.



36. COTTAGE CHEESE WITH CINNAMON SUGAR Pulse ½ cup cottage cheese, 2 teaspoons honey and ½ teaspoon grated orange zest in a food processor. Spread on 4 slices toasted cinnamon-raisin bread. Top with cinnamon sugar and grated nutmeg.



37. SPICED APPLE BUTTER Mix ½ stick butter, 1 teaspoon grated ginger and a pinch of cayenne; spread on 4 slices toasted nut bread. Spread with apple butter and sprinkle with 1 tablespoon sugar mixed with ¼ teaspoon pumpkin pie spice.



38. GRAPEFRUIT-GINGER Pulse ½ stick softened butter with 2 tablespoons chopped crystallized ginger in a food processor. Spread on 4 slices toasted white bread. Top with grapefruit segments and sprinkle with sugar.



39. PINEAPPLE-COCONUT Cook 8 slices cored pineapple in 1 tablespoon each coconut oil and brown sugar over medium heat until caramelized, 3 to 5 minutes per side. Lightly spread coconut oil on 4 slices white bread; bake at 350° until the bread is toasted. Top with the caramelized pineapple and toasted shredded coconut.



40. LEMON CREAM SWIRL Lightly butter 4 slices toasted white bread. Spread with lemon curd and top with dots of clotted cream; swirl.



41. LEMON-RASPBERRY Lightly butter 4 slices toasted white bread. Spread with lemon curd and top with dots of clotted cream; swirl. Top with raspberries and chopped hazelnuts. Dust with confectioners' sugar.



42. STRAWBERRY-POPPY Mix 8 ounces softened cream cheese, the zest and juice of 1 lemon, 2 tablespoons confectioners' sugar, 1 tablespoon poppy seeds and ½ teaspoon vanilla. Spread on 4 slices toasted challah bread. Top with sliced strawberries.



43. STRAWBERRY-RHUBARB Sauté ½ cup sliced rhubarb in butter until softened; add 3 tablespoons maple syrup. Mix 2 tablespoons softened butter with ½ teaspoon each vanilla and cinnamon. Spread on 4 slices challah bread; broil until the bread is toasted. Top with the rhubarb mixture and sliced strawberries. Dust with confectioners' sugar.



44. ALMOND BUTTER WITH MIXED BERRIES Toss ½ cup each raspberries and blueberries with 1 teaspoon each lemon juice and chopped tarragon. Spread almond butter on 4 slices toasted multigrain bread. Top with the berry mixture and drizzle with honey.



45. CHOCOLATE-HAZELNUT WITH BANANAS AND BACON Spread chocolate-hazelnut spread on 4 slices toasted pumpernickel bread. Top with sliced bananas and crumbled cooked bacon; drizzle with honey.



46. CHILI CHOCOLATE Spread nut butter on 4 slices cinnamon-raisin bread; sprinkle with cinnamon sugar and chili powder, then top with chocolate chips. Bake at 425° until the bread is toasted and the chocolate is slightly melted.



47. GRAPE JELLY-PECAN Butter 4 slices toasted seeded rye bread, then spread with grape jelly. Top with toasted chopped pecans and sprinkle with sea salt.



48. PEANUT BUTTER COOKIE Spread creamy peanut butter on 4 slices toasted white bread. Drizzle with sweetened condensed milk.



49. CHOCOLATE CHIP COOKIE Top 4 slices white bread with thin slices of butter. Sprinkle each with vanilla sugar or granulated sugar and chocolate chips. Bake at 425° until the bread is toasted and the chocolate is slightly melted.



50. DOUBLE STRAWBERRY-COOKIE BUTTER Spread cookie butter (speculoos) on 4 slices toasted whole-wheat bread, then spread with strawberry jam. Top with chopped strawberries.



Make It Ahead

Ina Garten makes an overnight batter and wakes up to perfect waffles.

I've always loved those big, thick, crisp waffles that you buy from street carts in Brussels. I tried to make them for years, but sadly, mine always came out thin and soggy. I finally decided to tackle the problem, and I came up with these delicious yeasty Belgian waffles. You make them almost entirely the night before, so all you have to do in the morning is stir in some eggs and heat up the waffle iron. (You'll need a special Belgian waffle maker, but these are so good, they're worth having the extra piece of equipment around.) Because this batter rises overnight, the waffles are incredibly light and flavorful. I like to serve them piled high with sliced bananas, sprinkled with toasted coconut and drizzled with warm maple syrup.

XXX Ina

Make-Ahead Plan
Prepare the batter the night before. Cook the waffles up to 1 hour ahead and let sit on sheet pans at room temperature. Reheat for 10 minutes in a 350° oven, turning once.



OVERNIGHT BELGIAN WAFFLES

ACTIVE: 40 min | TOTAL: 45 min (plus overnight rising) | MAKES: 10 to 12 large waffles

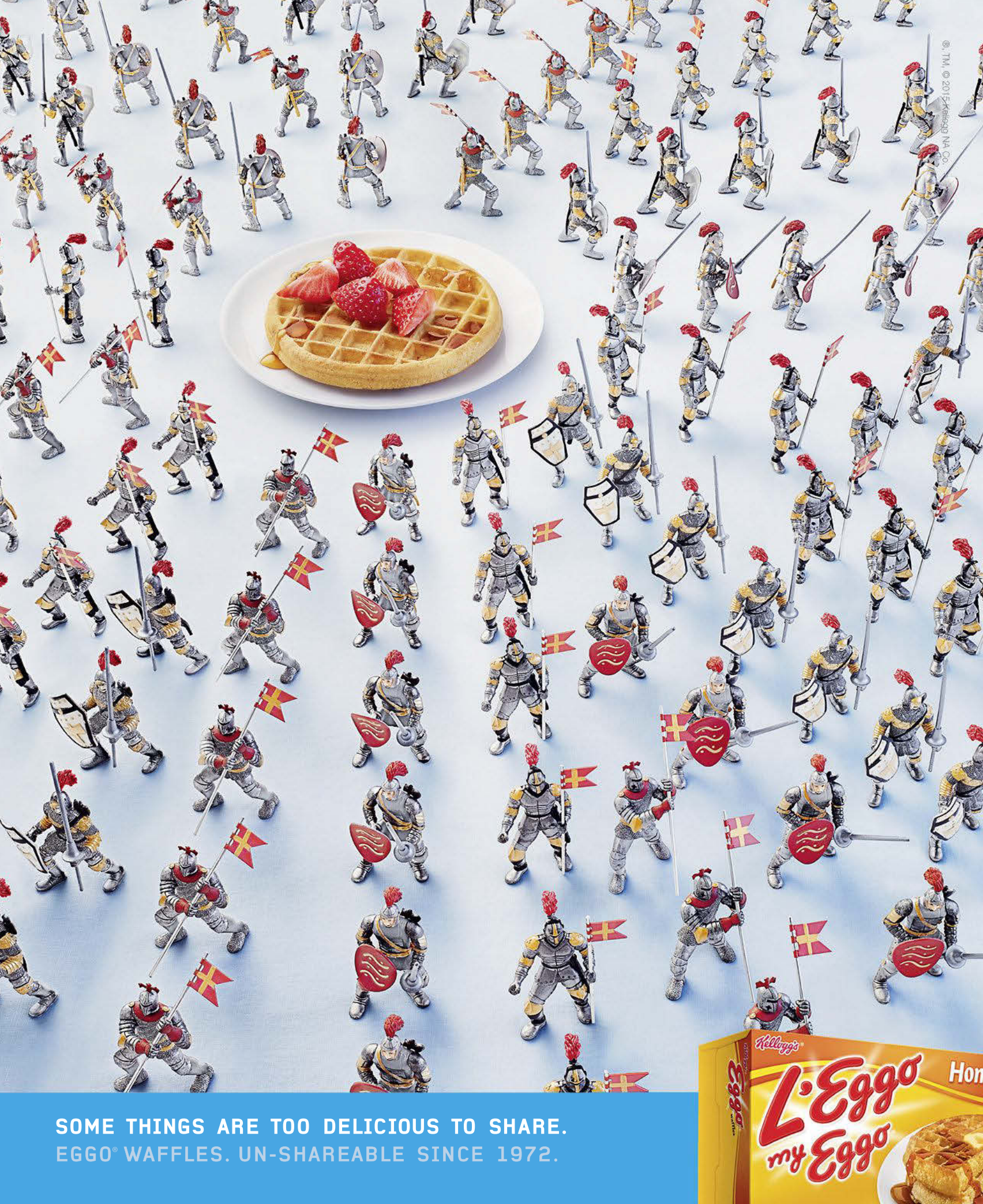
- ½ cup warm water (110° to 115°)
- 1 package (¼ ounce) active dry yeast, at room temperature
- 2 teaspoons sugar
- 2 cups lukewarm whole milk (90° to 100°)
- ¼ pound (1 stick) unsalted butter, melted, plus extra for the waffle iron
- 2 tablespoons honey
- 1 teaspoon pure vanilla extract
- 1¼ teaspoons kosher salt
- 2 cups all-purpose flour
- 2 extra-large eggs
- ¼ teaspoon baking soda
- Sliced bananas, toasted coconut, warm maple syrup and crème fraîche, for serving

1. The night before, combine the water, yeast and sugar in a very large bowl (the batter will expand enormously). Allow it to stand for about 5 minutes, until the yeast dissolves and the mixture has started to foam, which tells you the yeast is active. Stir in the milk, butter, honey, vanilla and salt. Add the flour and whisk until the batter is smooth. Cover the bowl with plastic wrap and allow it to sit overnight at a cool room temperature.

2. The next morning, heat a Belgian waffle iron according to the manufacturer's instructions and brush the top and bottom with melted butter. Beat the eggs together with the baking soda and whisk them into the batter until combined. Pour just enough of the batter onto the hot waffle iron to cover the grids (⅓ to ½ cup each, depending on your waffle maker), close and cook for 5 to 6 minutes on medium heat, until the waffles are golden brown.

3. Cut them apart with a small knife, if necessary, and remove them with a fork. Repeat the process until all of the batter has been used. Serve the waffles hot with sliced bananas, toasted coconut, maple syrup and crème fraîche and let everyone help themselves.

FOOD PHOTO: JOHNNY MILLER; FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ. PORTRAIT: JAKE CHESSUM.
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FLUFFY



DINER-STYLE



THIN AND LACY



MULTIGRAIN

FOOD STYLING: CYD RAFTUS MCDOWELL

PHOTOGRAPHS BY CHARLES MASTERS



Fluffy



To make the pancakes on our cover, add chocolate chips to the batter; top with strawberries and more chocolate chips.



Whipped egg whites make these pancakes light in texture and give them extra height.

FLUFFY PANCAKES

ACTIVE: 25 min | TOTAL: 25 min | MAKES: about 12 pancakes

- 1½ cups all-purpose flour
- 3 tablespoons confectioners' sugar
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- 1¼ cups milk
- 1 large egg yolk, plus 3 egg whites
- 4 tablespoons unsalted butter, melted and cooled, plus more for brushing
- ½ teaspoon pure vanilla extract
- Butter and maple syrup, for serving

1. Whisk the flour, confectioners' sugar, baking powder and salt in a large bowl. Whisk the milk, egg yolk, melted butter and vanilla in a medium bowl until combined. In a separate large bowl, beat the 3 egg whites with a mixer on medium-high speed until stiff peaks form, about 2 minutes.
2. Stir the milk mixture into the flour mixture with a rubber spatula until just combined (it's OK if there are a few lumps). Stir in one-third of the beaten egg whites, then gently fold in the rest until just combined (do not overmix).
3. Heat a griddle or large nonstick skillet over medium-low heat; lightly brush with butter. Pour ¼ cup batter onto the griddle for each pancake; cook until bubbles form on top and the bottom is lightly browned, about 3 minutes. (If the pancakes are browning too quickly, reduce the heat to low.) Flip and continue cooking until golden on the other side, about 1 more minute. Transfer to a plate. Repeat with the remaining batter, brushing the pan with more butter as necessary. Serve with butter and syrup.

CHOCOLATE CHIP PANCAKES INSET: STEVE GIRALT.

oh. my. fudge.





Soft, chewy cookie on the outside.
Crazy, delicious fudge on the inside. Booyah.



Diner-Style



DINER-STYLE PANCAKES

ACTIVE: 25 min | TOTAL: 25 min | MAKES: about 12 pancakes

- 3 cups all-purpose flour
- ⅓ cup sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon kosher salt
- 2 large eggs
- 2½ cups buttermilk
- 1 teaspoon pure vanilla extract
- 1 stick unsalted butter, melted and cooled, plus more for brushing
- Butter and maple syrup, for serving

1. Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl. Whisk the eggs, buttermilk, vanilla and melted butter in a medium bowl until incorporated. Whisk the egg mixture into the flour mixture until just combined (it's OK if there are a few lumps).
2. Heat a griddle or large nonstick skillet over medium heat; lightly brush with butter. Pour ½ cup batter onto the griddle for each pancake and cook until bubbles form on top and the bottom is lightly browned, about 3 minutes. (If the pancakes are browning too quickly, reduce the heat to medium low.) Flip and continue cooking until golden on the other side, about 1 more minute. Transfer to a plate. Repeat with the remaining batter, brushing the pan with more butter as necessary. Serve with butter and syrup.



How Wendy's® preps Romaine.



How other "salad places" prep Romaine.

You'd be surprised who's cutting corners on salads. Not Wendy's. We make our salads fresh every day, starting by hand-washing and hand-prepping whole heads of Romaine in our restaurants. Some other salad places often use Romaine that's processed in a factory and shipped pre-bagged, then served in a fancy bowl with a fancy price tag. At Wendy's, we believe it's not what your salad goes into, it's what goes into your salad.

It's time to look beyond the bowl at YouTube.com/Wendys.



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Thin and Lacy

There are no leavening ingredients in these pancakes, so they stay super thin and flat, like a crêpe.



THIN AND LACY PANCAKES

ACTIVE: 35 min | TOTAL: 35 min | MAKES: about 12 pancakes

- 2 cups milk
- 2 large eggs
- 4 tablespoons unsalted butter, melted and cooled, plus more for brushing
- ½ teaspoon pure vanilla extract
- 1¼ cups all-purpose flour
- 3 tablespoons sugar
- ¼ teaspoon salt
- Butter and maple syrup or jam, for serving

1. Whisk the milk, eggs, melted butter and vanilla in a large bowl until combined. Add the flour, sugar and salt; whisk until the batter is smooth, with no lumps.

2. Heat a medium nonstick skillet over medium heat; lightly brush with butter. Add ¼ cup batter; swirl the skillet to coat the bottom with a thin layer of the batter. Cook until set on top and lightly browned around the edge, about 1½ minutes. Gently lift and flip the pancake with a rubber spatula; cook until just browned on the other side, about 15 more seconds. Transfer to a plate and repeat with the remaining batter (do not brush the skillet with more butter). Fold into quarters and serve with butter and syrup or jam.

Get cooking with Domino organic blue agave nectars

Domino® Organic Blue Agave Nectars are delicious syrups, with a low glycemic index, that are made from the core of the blue agave plant. Not only are agave nectars delicious over pancakes and in oatmeal, but they can also be used to make sauces, marinades and dressings.



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Agave Lime Marinade

Ingredients

3 cloves garlic
5 small chives
4 to 5 mint leaves
2 to 3 tbsp fresh lime juice
1/4 cup soy sauce
1/3 cup Domino® Organic Blue Agave Nectar Syrup

Instructions

Chop garlic, chives and mint leaves. Place all ingredients in bowl and mix with whisk. Allow marinade to sit 1/2 hour before using. Or, place all ingredients into food processor for 30 seconds. Makes about 3/4 cup.

Use with any white meat, such as fish, shrimp, scallops or chicken.

Discard any marinade that comes in contact with any raw meat.

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0049200-014955



Multigrain



Multigrain pancakes can be dense and heavy, but these aren't: The yogurt keeps them light and moist without adding a lot of fat.

MULTIGRAIN PANCAKES

ACTIVE: 30 min | TOTAL: 30 min | MAKES: about 12 pancakes

- ½ cup all-purpose flour
- ½ cup whole-wheat flour
- ¼ cup quick-cooking oats
- ¼ cup cornmeal
- 3 tablespoons packed light brown sugar
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 1 large egg
- ½ cup plain low-fat yogurt
- ¾ cup nonfat milk
- ½ teaspoon finely grated lemon zest
- ¼ teaspoon freshly grated nutmeg
- 3 tablespoons nut oil (such as almond or roasted peanut) or vegetable oil
- Unsalted butter, for brushing
- Butter and maple syrup, for serving

1. Whisk the all-purpose flour, whole-wheat flour, oats, cornmeal, brown sugar, baking powder and salt in a large bowl. Whisk the egg in a medium bowl. Add the yogurt, milk, lemon zest, nutmeg and oil and whisk until combined. Stir the egg mixture into the flour mixture until just combined (it's OK if there are a few lumps).
2. Heat a griddle or large nonstick skillet over medium-low heat; lightly brush with butter. Pour ¼ cup batter onto the griddle for each pancake and cook until bubbles form on top and the bottom is lightly browned, about 3 minutes. (If the pancakes are browning too quickly, reduce the heat to low.) Flip and continue cooking until golden on the other side, about 1 more minute. Transfer to a plate. Repeat with the remaining batter, brushing the pan with more butter as necessary. Serve with butter and syrup.

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INGREDIENTS:

1 pkg. Jimmy Dean Regular Flavor Pork Sausage Roll
1 cup fresh chopped mushrooms
1/2 cup chopped green bell pepper
10 eggs
1/4 cup milk
1/4 teaspoon ground black pepper
1 cup (4 ounces) shredded cheddar cheese
1/2 cup sliced green onions

DIRECTIONS:

1. **PREHEAT** oven to 350°F. Cook sausage, mushrooms and bell pepper in large skillet over medium-high heat 8-10 min. or until sausage is thoroughly cooked, stirring frequently; drain.
2. **BEAT** eggs, milk and black pepper in large bowl with wire whisk until well blended. Stir in sausage mixture, cheese and green onion. Line cupcake pans with 16 baking liners. Spoon mixture evenly into baking cups.
3. **BAKE** 18-22 min. or until toothpick inserted in center comes out clean. Let stand 5 min. before serving.

PREP TIME: 15 min. **BAKE TIME:** 22 min.
COOK'S TIP: Use parchment paper for cupcake liners.

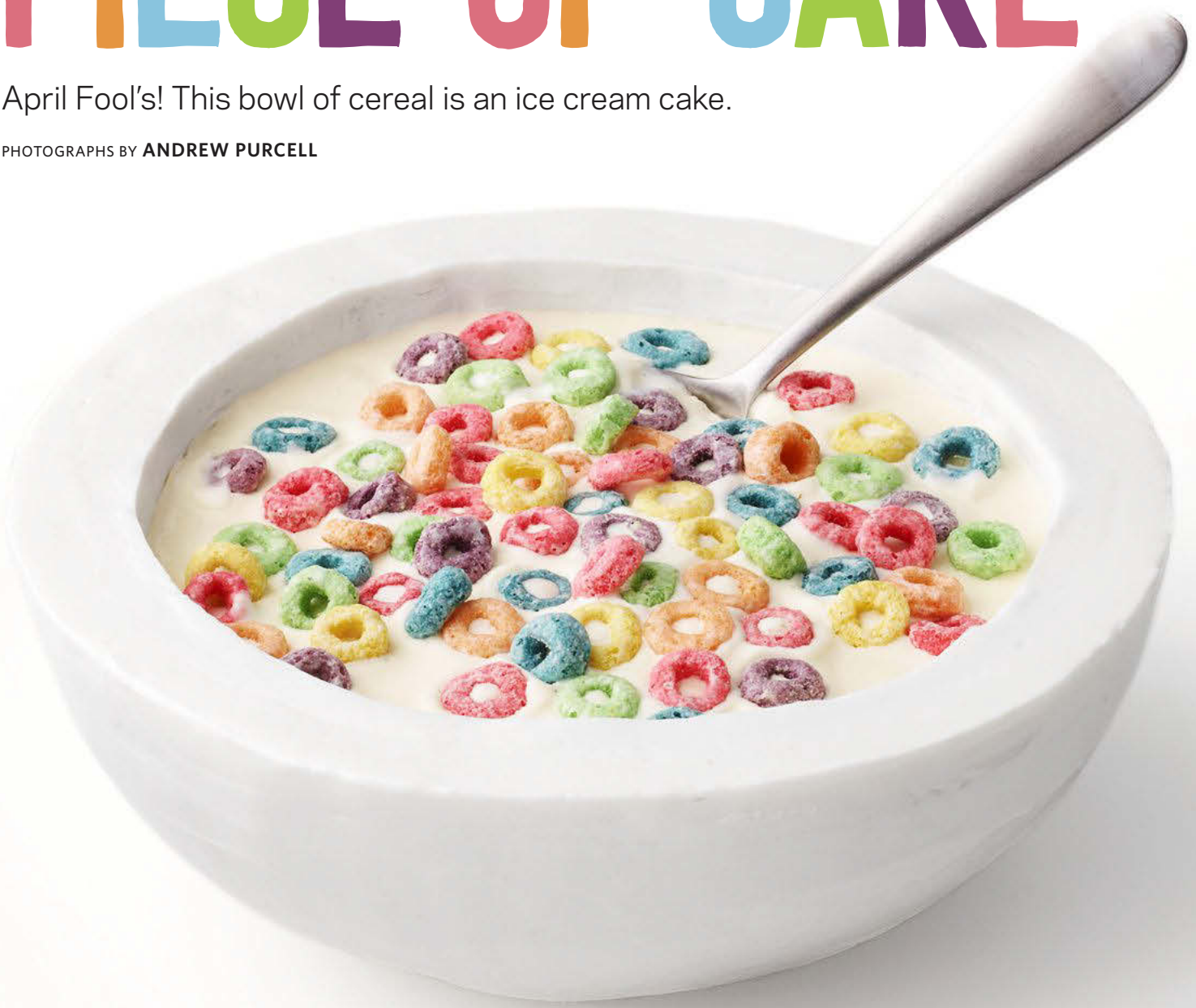
TRY OUR HEARTY SAUSAGE MINI QUICHE – IF ANYONE ASKS, WE WON'T MIND IF YOU CALL IT YOUR OWN.

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PIECE OF CAKE

April Fool's! This bowl of cereal is an ice cream cake.

PHOTOGRAPHS BY **ANDREW PURCELL**



Tell friends you're serving breakfast for dessert, then cut into this jumbo cereal bowl and show them it's a cake! To make the look-alike, we baked a chocolate cake in a bowl, then carved out the middle and filled it with ice cream for the "milk." We pressed cereal into the ice cream, then added the ultimate cake topper: a big spoon.

FOOD STYLING: KAREN TACK.

CEREAL-BOWL CAKE

ACTIVE: 45 min | TOTAL: 2 hr 30 min (plus freezing) | SERVES: 8 to 10

Cooking spray
1 16-to-18-ounce box chocolate cake mix (plus required ingredients)
1 16-ounce tub vanilla frosting
1 pint vanilla ice cream
1 cup Froot Loops or other cereal

Turn the page for the how-to.

HOW TO
Make the Cereal-Bowl Cake



1

Coat a 2½-quart ovenproof bowl with cooking spray. Prepare the cake mix as directed; pour into the bowl. Bake at 325° until a toothpick comes out clean, about 1 hour. Let cool completely.



2

Unmold the cake from the bowl and position rounded-side down. Using a long serrated knife, trim off the domed top to make the cake level.



3

Use a small serrated knife to cut a circle into the top of the cake, about ¾ inch in from the edge and 1½ inches deep. Use your fingers or a fork to pull out the cake in the middle.



4

Flip the cake over and place on a cardboard circle or plate lined with wax paper. Cover the rounded side with frosting, leaving the flat base unfrosted.



5

Cut out a small cardboard circle and place on the unfrosted base. Flip the cake over onto another piece of wax paper.



6

Frost the lip and the inside of the cake (the inside doesn't have to be perfect—it will be covered with ice cream). Transfer to the freezer until the frosting sets, 30 minutes.



7

Dip an offset spatula in hot water and wipe dry; smooth out the frosting.



8

Microwave the ice cream until softened but not melted. Scoop into the cavity of the cake and smooth with the spatula.



9

Sprinkle the cereal on top and gently press into the ice cream. Freeze until firm, at least 2 hours. Add a spoon before serving.


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fig 1: Soba Noodle Bowl with Chicken

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Weeknight Cooking

We didn't forget about dinner! Try the latest batch of **easy meals** from our test kitchen.

PHOTOGRAPHS BY **ANTONIS ACHILLEOS**



Add gnocchi to a simple minestrone. See page 94.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KIRA CORBIN.



KALE-TURKEY CHOPPED SALAD

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

DONE IN 25 MINUTES

- ½ small red onion, thinly sliced
- ½ large bunch kale, stems removed, leaves chopped
- 2 tablespoons apple cider vinegar
- Kosher salt
- ½ cup mayonnaise
- ⅓ cup buttermilk
- 1 small clove garlic, grated
- 1 tablespoon chopped fresh dill
- Freshly ground pepper
- 1 12-ounce piece smoked deli turkey, chopped
- 1 apple, chopped
- ¼ cup unsalted roasted sunflower seeds
- 1 avocado, peeled, pitted and thinly sliced

1. Soak the red onion in a small bowl of ice water, 10 minutes. Meanwhile, combine the kale, 1 tablespoon vinegar and a pinch of salt in a large bowl. Toss and rub with your fingers until the kale is dark green and softened, 3 to 5 minutes.
2. Whisk the mayonnaise, buttermilk, garlic, dill and the remaining 1 tablespoon vinegar in a small bowl until smooth; season with salt and pepper. Drain the red onion, pat dry and add to the bowl with the kale; add the turkey, apple and half of the sunflower seeds. Drizzle with about three-quarters of the dressing and toss to coat; season with salt and pepper. Top with the remaining dressing, sunflower seeds and the avocado.

Per serving: Calories 503; Fat 36 g (Saturated 5 g); Cholesterol 56 mg; Sodium 955 mg; Carbohydrate 22 g; Fiber 7 g; Protein 28 g



PAPPARDELLE WITH SPRING VEGETABLES

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 4

- Kosher salt
- 12 ounces pappardelle pasta
- 1 cup frozen petite green peas
- 2 tablespoons unsalted butter
- 1 bunch radishes (about 8), halved or quartered if large
- 2 tablespoons chopped shallot
- Pinch of red pepper flakes
- 5 cups baby spinach (about 3½ ounces)
- 1 cup chopped mixed fresh herbs (such as parsley and chives)
- 1 teaspoon grated lemon zest, plus the juice of ½ lemon
- Freshly ground pepper
- ½ cup part-skim ricotta cheese

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve 1 cup cooking water, then put the peas in a colander and drain the pasta over the peas.
2. Place the empty pot over medium heat and add the butter, swirling to melt. Add the radishes, shallot and red pepper flakes. Cook, stirring occasionally, until the radishes are slightly softened, about 2 minutes. Add the pasta and peas along with the spinach, herbs, lemon juice, ¾ cup reserved cooking water, ½ teaspoon salt and a few grinds of pepper. Cook, tossing, until the spinach is wilted and the pasta is lightly coated, gradually adding more of the reserved cooking water if needed.
3. Mix the ricotta, lemon zest, ¼ teaspoon salt and a few grinds of pepper in a small bowl. Serve over the pasta.

Per serving: Calories 475; Fat 10 g (Saturated 5 g); Cholesterol 70 mg; Sodium 505 mg; Carbohydrate 73 g; Fiber 7 g; Protein 19 g

The SCOOP

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DEEP-DISH PEPPERONI PIZZA

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- ¼ cup extra-virgin olive oil
- 1 pound refrigerated pizza dough, at room temperature
- 1½ cups tomato sauce
- 1 clove garlic, grated
- ¼ teaspoon dried oregano
- Kosher salt and freshly ground pepper
- ¼ onion, thinly sliced
- 1½ cups shredded mozzarella cheese (about 6 ounces)
- ½ cup chopped pepperoncini, plus 2 tablespoons brine from the jar
- ½ cup sliced pepperoni (about 3 ounces)
- 8 fresh basil leaves, thinly sliced
- 1 5-ounce package mixed salad greens (about 6 cups)

1. Put an inverted baking sheet or pizza stone on the bottom oven rack; preheat to 475°. Brush the bottom and side of a 10-inch deep-dish pizza pan or a 9-inch-round cake pan (preferably dark metal) with 2 tablespoons olive oil. Press the dough into the pan.
2. Combine the tomato sauce, garlic, oregano, ½ teaspoon salt and a few grinds of pepper in a bowl. Spread 1 cup of the sauce over the dough; scatter the onion on top. Transfer the pan to the hot baking sheet; bake until the crust puffs up slightly and starts browning, about 10 minutes.
3. Remove the pizza from the oven; top with the cheese, pepperoncini and pepperoni, then top with the remaining sauce. Return to the hot baking sheet and bake until golden and crisp around the edge, about 12 minutes. Let cool 5 minutes. Top with the basil before slicing.
4. Toss the greens with the remaining 2 tablespoons olive oil and the pepperoncini brine; season with salt and pepper. Serve with the pizza.

Per serving: Calories 711; Fat 40 g (Saturated 11 g); Cholesterol 45 mg; Sodium 1,858 mg; Carbohydrate 72 g; Fiber 5 g; Protein 27 g



SPANISH RICE WITH CLAMS

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 2 pounds littleneck clams (about 24), scrubbed
- 1 tablespoon extra-virgin olive oil
- 1 fully cooked chorizo sausage, sliced ½ inch thick
- 1 leek (white and light green parts), halved lengthwise and sliced
- 1 red bell pepper, finely chopped
- 3 cloves garlic, minced
- 2 bay leaves
- 1 cup arborio rice
- 2 cups low-sodium chicken broth
- ½ cup fresh parsley
- 1 cup frozen baby lima beans, thawed

1. Put the clams in a large pot or Dutch oven with 1 cup water. Cover and cook over medium-high heat until the clams start opening, about 5 minutes; as the clams open, transfer them to a bowl using tongs. (Discard any unopened clams.) Add the cooking liquid to the bowl with the clams (strain through a paper towel–lined sieve if sandy). Cover to keep warm.
2. Wipe the pot clean and reduce the heat to medium. Add the olive oil and chorizo. Cook, stirring occasionally, until the chorizo is lightly browned, about 3 minutes. Add the leek, bell pepper, garlic and bay leaves. Cook, stirring occasionally, until the vegetables are tender, about 4 minutes. Add the rice; cook, stirring, until lightly toasted, about 2 minutes. Add the chicken broth and 1 cup water; bring to a boil, then reduce the heat to medium. Cover and simmer, stirring once or twice, until the rice is tender, about 15 minutes. Discard the bay leaves.
3. Meanwhile, puree the parsley with ⅓ cup water in a blender until smooth. Stir the lima beans, parsley puree, and the clams and their juices into the rice mixture. Cook until the lima beans are tender, 3 to 4 minutes.

Per serving: Calories 411; Fat 7 g (Saturated 1 g); Cholesterol 49 mg; Sodium 927 mg; Carbohydrate 61 g; Fiber 6 g; Protein 26 g

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SALMON SANDWICHES WITH FRIES

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

1 large bag (about 26 ounces) frozen french fries
2 tablespoons extra-virgin olive oil
1 teaspoon Mediterranean-spiced sea salt (or ½ teaspoon each lemon pepper seasoning and herbes de Provence)
¾ cup mayonnaise
1 dill pickle, minced, plus 2 tablespoons brine from the jar
3 scallions, chopped
2 tablespoons chopped fresh parsley
Kosher salt
4 6-ounce skinless center-cut salmon fillets (preferably wild)
Freshly ground pepper
4 onion kaiser rolls
Lettuce leaves and sliced tomatoes, for serving

1. Position racks in the upper and lower thirds of the oven; preheat to 425°. Toss the fries with 1 tablespoon olive oil on a baking sheet and sprinkle with the spiced salt. Bake on the lower oven rack, tossing halfway through, until golden, about 25 minutes.
2. Meanwhile, make the tartar sauce: Mix the mayonnaise, pickle and brine, scallions, parsley and a pinch of kosher salt in a small bowl.
3. Season the salmon with kosher salt and pepper. Heat the remaining 1 tablespoon olive oil in a large ovenproof nonstick skillet over high heat. Reduce the heat to medium; add the salmon and cook until golden brown on the bottom, 5 minutes. Transfer the skillet to the upper oven rack; bake until the salmon is just opaque, about 3 minutes.
4. Spread some tartar sauce on the rolls. Sandwich with the salmon (cut into pieces, if needed), lettuce and tomatoes. Serve with the fries and more tartar sauce for dipping.

Per serving: Calories 978; Fat 55 g (Saturated 9 g); Cholesterol 95 mg; Sodium 1,023 mg; Carbohydrate 73 g; Fiber 5 g; Protein 45 g



HERBED CHICKEN WITH SNAP PEAS AND MUSHROOMS

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

3 tablespoons unsalted butter, at room temperature
1 tablespoon minced fresh tarragon
1 tablespoon minced fresh chives
1 teaspoon finely grated lemon zest
Kosher salt
4 small skinless, boneless chicken breasts (about 6 ounces each)
Freshly ground pepper
2 tablespoons extra-virgin olive oil
8 ounces sliced white mushrooms
8 ounces stemmed, sliced shiitake mushrooms
1 pound sugar snap peas, trimmed
1 shallot, minced

1. Preheat the oven to 425°. Mix the butter, tarragon, chives, lemon zest and ¼ teaspoon salt in a small bowl; set aside.
2. Season the chicken with salt and pepper. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the chicken and cook, turning once, until golden brown, about 5 minutes. Transfer to a baking sheet and bake until cooked through, about 8 minutes.
3. Meanwhile, wipe out the skillet and add the remaining 1 tablespoon olive oil over high heat. Add the mushrooms and ½ teaspoon salt. Cook, stirring occasionally, until golden brown, about 4 minutes. Add the snap peas and shallot; cook, stirring, until the peas are crisp-tender, about 4 minutes. Season with salt and pepper. Top the chicken with the herb butter and serve with the vegetables.

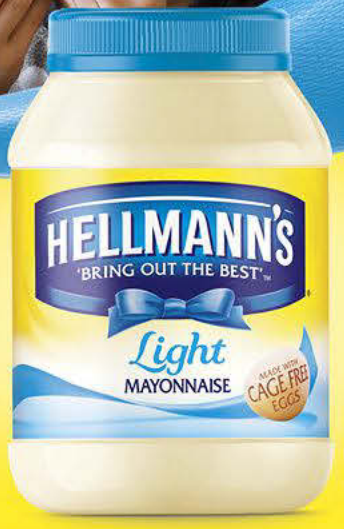
Per serving: Calories 406; Fat 20 g (Saturated 7 g); Cholesterol 116 mg; Sodium 456 mg; Carbohydrate 16 g; Fiber 5 g; Protein 40 g





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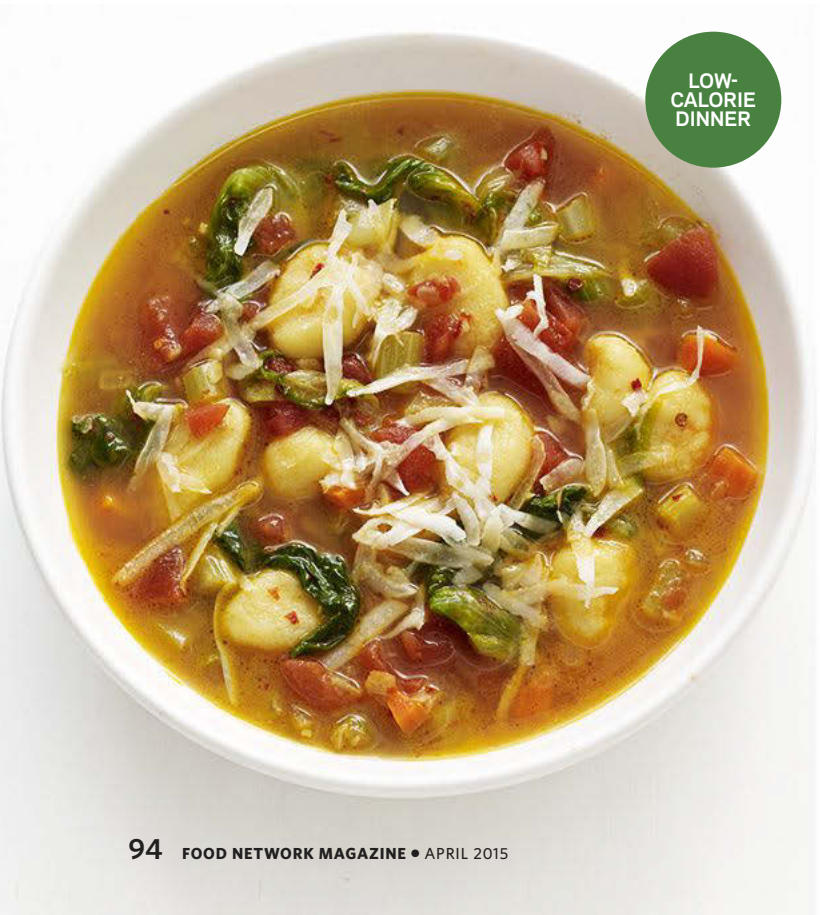
MINESTRONE WITH GNOCCHI

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 2 stalks celery, chopped
- 2 carrots, chopped
- 1 onion, chopped
- Kosher salt and freshly ground pepper
- 2 cloves garlic, minced
- ¼ teaspoon red pepper flakes
- 1 15-ounce can diced tomatoes
- 1 small sprig rosemary
- ⅓ cup grated parmesan cheese, plus 1 small parmesan rind (optional)
- 1 small head escarole, chopped
- 1 16-ounce package gnocchi

1. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the celery, carrots, onion, ½ teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until the vegetables soften, about 5 minutes. Add the garlic and red pepper flakes; cook 1 minute.
2. Add 6 cups water, the tomatoes, rosemary, parmesan rind and ½ teaspoon salt to the pot. Bring to a simmer, then reduce the heat to medium and cook until the vegetables are very tender, about 15 minutes.
3. Stir in the escarole and cook until wilted, about 3 minutes; season with salt and pepper. Stir in the gnocchi and cook, gently stirring occasionally, until tender, about 3 minutes. Discard the rosemary sprig and parmesan rind. Ladle the soup into bowls; top with the grated parmesan and drizzle with olive oil.

Per serving: **Calories** 444; **Fat** 16 g (**Saturated** 4 g); **Cholesterol** 22 mg; **Sodium** 1,202 mg; **Carbohydrate** 62 g; **Fiber** 8 g; **Protein** 13 g



ROAST LEMON CHICKEN WITH ORZO

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 4 chicken leg quarters (about 12 ounces each)
- 3 tablespoons extra-virgin olive oil
- 1 lemon (½ thinly sliced, ½ cut into wedges)
- 1 clove garlic, thinly sliced
- Kosher salt and freshly ground pepper
- 1 bunch thin asparagus, trimmed and cut into 2-inch pieces
- 1 small onion, chopped
- 2 to 3 thyme sprigs
- 1 cup orzo
- 2 tablespoons chopped fresh chives

1. Preheat the oven to 450° and line a baking sheet with foil. Loosen the chicken skin with your fingers; rub 1 tablespoon olive oil over and under the skin. Stuff the lemon slices and garlic under the skin; season the outside with salt and pepper. Transfer the chicken to the prepared baking sheet, skin-side up. Roast until crisp and cooked through, about 25 minutes. Let rest 5 minutes.
2. Meanwhile, heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add the asparagus and cook, stirring occasionally, until tender and browned in spots, 2 to 3 minutes. Transfer to a plate.
3. Reduce the heat to medium and add the remaining 1 tablespoon olive oil, the onion and thyme to the skillet; cook, stirring, until the onion is tender, about 3 minutes. Stir in the orzo and cook, stirring, until lightly toasted, 2 to 3 minutes. Add 2½ cups water and a pinch of salt. Simmer, stirring occasionally, until the orzo is tender, about 15 minutes. Remove from the heat; discard the thyme and stir in the asparagus and chives. Season with salt and pepper. Serve with the chicken and lemon wedges.

Per serving: **Calories** 649; **Fat** 27 g (**Saturated** 6 g); **Cholesterol** 221 mg; **Sodium** 179 mg; **Carbohydrate** 47 g; **Fiber** 4 g; **Protein** 50 g



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SMART WAYS TO KEEP WEEKNIGHTS SIMPLY SPECIAL

FLAVOR IN A FLASH

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2. **Marinate chicken, steak or pork chops** in a bit of olive oil and balsamic vinegar in zip-top bags in the fridge up to two days ahead.
3. **Pre-chop vegetables** like onions, peppers, carrots and celery and store in the fridge for adding quick flavor to recipes.

BACK to BASICS

SIMPLE MADE SPECIAL

WEEKNIGHT ESSENTIALS

Looking for a few weeknight shortcuts that don't mean cutting corners on flavor? The secret is to keep it simple and start with the best ingredients, like Alexia side dishes do. Made with all-natural ingredients and gourmet-inspired recipes, Alexia sides are creatively crafted exactly the way you would, and ready in minutes. So even when you're short on time (like every day!), you can serve up a distinctively flavorful meal that's anything but basic.

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The carefully balanced sweet and savory flavor of sweet potatoes paired together with a hint of sea salt, make these an any-night favorite.



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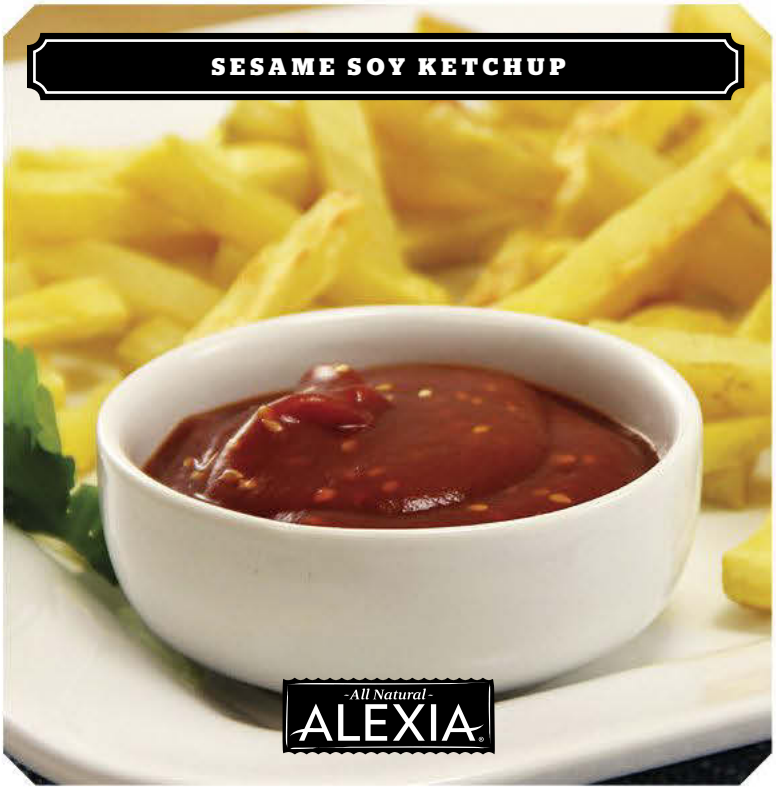




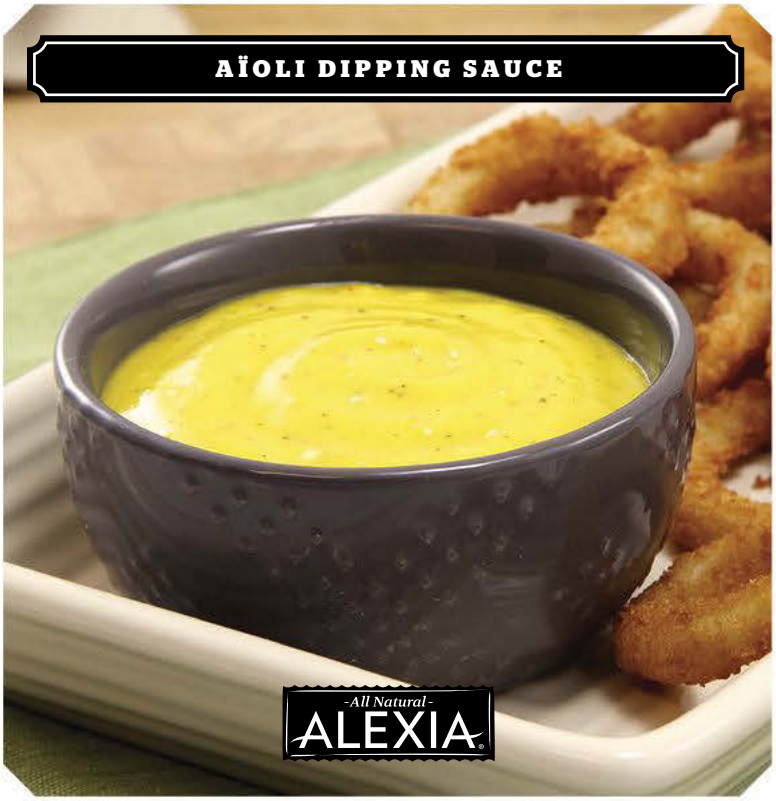
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QUICK & EASY DIPS

SESAME SOY KETCHUP



AÏOLI DIPPING SAUCE



QUICK & EASY DIPS

SESAME SOY KETCHUP

Take weeknight meals to a new level with this Asian-inspired blend of ketchup with soy sauce, sesame and cilantro. Perfect with Alexia® Sweet Potato Fries and burgers, meatloaf or frittatas.

PREP TIME: 10 MINUTES **MAKES:** 18 SERVINGS (2 TABLESPOONS EACH)

- 2 cups Hunt's® Tomato Ketchup
- 2 tablespoons sesame oil
- 1 tablespoon La Choy® Soy Sauce
- 1 tablespoon toasted sesame seeds
- 1 teaspoon natural rice vinegar
- 2 teaspoons chopped fresh cilantro, optional

Make ahead to keep on hand or chill at least 1 hour before serving. Stir together all ingredients. Serve with **Alexia® Smart Classics Straight Cut Fries**, prepared according to package directions.



AÏOLI DIPPING SAUCE

Amp up a weeknight dinner with this delicious garlicky aïoli, freshly baked Alexia® Onion Rings, and salads, fish or Cuban sandwiches.

PREP TIME: 10 MINUTES **MAKES:** 1½ CUPS SAUCE

- 1 medium clove garlic
- Dash ground saffron
- 2 large egg yolks
- 1 tablespoon fresh lemon juice
- 1 tablespoon Dijon mustard
- 1¼ cups extra-virgin olive oil
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper

Crush the garlic to a paste in a medium mixing bowl, adding a pinch of salt and the saffron. Add the egg yolks, lemon juice and mustard. Blend well with a whisk. Whisk in olive oil in a slow, steady stream until the sauce has thickened. If the sauce becomes too thick, add a drop or two of hot water. Season with the salt and pepper. Serve with **Alexia® Onion Rings**, prepared according to package directions.





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ROAST PORK WITH FARRO SALAD

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

Kosher salt
¾ cup farro
1 large pork tenderloin (about 1¼ pounds)
Freshly ground pepper
Juice of ½ lemon
2 teaspoons dijon mustard
2 cloves garlic, grated
2 tablespoons extra-virgin olive oil
1 10-ounce package frozen artichoke hearts, thawed
2 teaspoons white wine vinegar
½ cup grated pecorino romano cheese (about 2 ounces)
2 scallions, thinly sliced
2 tablespoons chopped fresh mint

1. Preheat the oven to 375˚. Bring a medium saucepan of salted water to a boil. Add the farro and cook until just tender, about 25 minutes; drain and set aside.
2. Meanwhile, season the pork with ½ teaspoon salt and a few grinds of pepper. Combine the lemon juice, 1 teaspoon mustard and the garlic in a small bowl; brush all over the pork. Heat 1 tablespoon olive oil in a large ovenproof skillet over medium-high heat. Add the pork and cook, turning, until browned on all sides, about 5 minutes. Scatter the artichokes around the pork and transfer the skillet to the oven. Roast until a thermometer inserted into the center registers 145˚, about 15 minutes. Transfer the pork to a cutting board; let rest 5 minutes.
3. Whisk the vinegar and the remaining 1 tablespoon olive oil and 1 teaspoon mustard in a medium bowl. Add the farro, pecorino, scallions, mint, ¼ teaspoon salt and a few grinds of pepper; stir to combine. Slice the pork. Serve with the artichokes and farro salad.

Per serving: Calories 447; Fat 17 g (Saturated 5 g); Cholesterol 95 mg; Sodium 798 mg; Carbohydrate 34 g; Fiber 10 g; Protein 39 g



CAJUN SHRIMP AND CORN

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

1¼ pounds extra-large shrimp, peeled and deveined, tails intact
Kosher salt
6 tablespoons unsalted butter, cut into pieces
3 cups frozen corn kernels
3 cloves garlic, minced
6 scallions, thinly sliced
Freshly ground pepper
1 cup canned diced fire-roasted tomatoes with green chiles
¼ cup Worcestershire sauce
1 lemon (½ juiced, ½ cut into wedges)
1½ teaspoons hot sauce
½ teaspoon minced fresh rosemary
8 slices baguette, for serving

1. Put the shrimp in a large bowl of ice water. Add 1 tablespoon salt; stir to dissolve and set aside 20 minutes.
2. Meanwhile, heat 2 tablespoons butter in a large skillet over medium-high heat. Add the corn, ½ teaspoon minced garlic and all but a few tablespoons of the scallions; season with salt and pepper. Cook, stirring occasionally, until the corn starts browning, about 4 minutes. Add ¾ cup water and the tomatoes. Bring to a simmer, then reduce the heat to medium low and cook until the corn is very tender, about 15 minutes.
3. Meanwhile, combine the Worcestershire sauce, lemon juice, hot sauce, rosemary and the remaining garlic in another large skillet over medium heat. Cook, stirring occasionally, until the liquid is reduced by half, about 5 minutes. Drain the shrimp, pat dry and add to the skillet. Add the remaining 4 tablespoons butter; swirl to melt. Cook, spooning the liquid over the shrimp, until cooked through, about 5 minutes. Serve the shrimp over the corn mixture; top with the reserved scallions. Serve with the bread and lemon wedges.

Per serving: Calories 574; Fat 18 g (Saturated 11 g); Cholesterol 244 mg; Sodium 948 mg; Carbohydrate 70 g; Fiber 5 g; Protein 37 g



Use leftover curry to make these.



SLOW-COOKER BEEF CURRY

ACTIVE: 25 min | TOTAL: 25 min (plus 7-hr slow cooking)
SERVES: 4 (with leftovers)

- 2½ pounds cubed beef stew meat
- 1 pound small red-skinned potatoes, quartered
- 2 tablespoons Madras curry powder
- 1¼ teaspoons ground cumin
- 2 tablespoons finely chopped peeled ginger
- 2 large cloves garlic, grated
- Kosher salt and freshly ground pepper
- 5 slices naan bread
- 2 15-ounce cans diced fire-roasted tomatoes
- 1¼ cups fresh cilantro
- ¼ cup sliced pickled jalapeño peppers, plus 1 tablespoon brine from the jar

1. Toss the beef and potatoes with the curry powder, 1 teaspoon cumin, 1 tablespoon ginger, the garlic, 1 teaspoon salt and a few grinds of pepper in a 6-quart slow cooker. Crumble ½ slice of naan into small pieces over the beef and potatoes, then pour in the tomatoes. Cover and cook on low, 7 hours.
2. Uncover and skim off any fat from the top of the mixture. Stir well to combine, then let stand 10 minutes. Meanwhile, combine the cilantro, pickled jalapeños and brine, ¼ cup water and the remaining ¼ teaspoon cumin and 1 tablespoon ginger in a food processor. Pulse until combined; season with salt and pepper.
3. Stir 3 tablespoons of the cilantro puree into the slow cooker; season with salt and pepper. Reserve 2 cups beef curry for Beef and Vegetable Handpies (see right). Serve the remaining curry with the naan; top with the remaining cilantro puree.

Per serving: **Calories** 549; **Fat** 11 g (**Saturated** 4 g); **Cholesterol** 121 mg; **Sodium** 1,068 mg; **Carbohydrate** 58 g; **Fiber** 6 g; **Protein** 51 g

BEEF AND VEGETABLE HANDPIES

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 1 small turnip, peeled and thinly sliced
- 1 carrot, thinly sliced
- 2 cups cold leftover Slow-Cooker Beef Curry (see left)
- 2 teaspoons Worcestershire sauce
- Kosher salt and freshly ground pepper
- 1 14-ounce package refrigerated pie dough (2 rounds)
- 1 small shallot, thinly sliced
- 3 tablespoons white wine vinegar
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon dijon or whole-grain mustard, plus more for dipping
- 1 5-ounce package baby arugula (about 8 cups)
- ½ cup fresh parsley

1. Preheat the oven to 425°. Combine the turnip and carrot in a large microwave-safe bowl with 1 tablespoon water. Cover with plastic wrap and microwave until just softened, 3 to 5 minutes. Drain.
2. Add the beef curry and Worcestershire sauce to the vegetables and stir to combine; season with salt and pepper. Unroll the pie dough and cut each round in half. Spoon one-quarter of the filling on one side of each semicircle and fold in half to form a wedge. Crimp the edges with a fork to seal. Transfer to a baking sheet; cut two or three slits in the tops. Bake until deep golden brown, about 20 minutes.
3. Meanwhile, combine the shallot with 2 tablespoons each vinegar and water in a small bowl; let stand 10 minutes, then drain. Whisk the remaining 1 tablespoon vinegar, the olive oil and mustard in a large bowl until smooth; season with salt and pepper. Add the arugula, parsley and shallot and toss. Serve with the handpies and more mustard for dipping.

Per serving: **Calories** 684; **Fat** 38 g (**Saturated** 14 g); **Cholesterol** 72 mg; **Sodium** 1,072 mg; **Carbohydrate** 64 g; **Fiber** 4 g; **Protein** 28 g


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Easy Sides



CHEESY ONION FLATBREAD

Mix 1 cup grated **gruyère,** 3 tablespoons softened **butter,** 2 teaspoons chopped **rosemary or thyme,** and a pinch of **red pepper flakes.** Spread on 2 pieces **lavash** (or other flatbread); top with ½ cup thinly sliced **red onion.** Bake at 425° on a parchment-lined baking sheet until golden and crisp, 10 minutes. Season with **salt;** cut into pieces.



HERBED GREEN BEANS AND CARROTS

Melt 2 tablespoons **butter** in a skillet over medium-high heat. Add 8 ounces trimmed **green beans** and 4 **carrots** (cut into sticks); season with **salt** and **pepper.** Add ½ cup **chicken broth;** reduce the heat to medium, cover and simmer until tender, 6 minutes. Add ¼ cup chopped **chives,** 1 tablespoon chopped **tarragon,** 2 teaspoons **white wine vinegar** and 1 teaspoon **sugar.** Cook 3 more minutes.



BARLEY WITH LEMON-PARSLEY PESTO

Cook 1 cup quick-cooking **barley** as the label directs; transfer to a bowl. Pulse 2 cups **parsley,** 2 tablespoons each **olive oil** and toasted **pine nuts,** 1 **garlic clove,** 1 teaspoon **lemon zest** and ½ teaspoon **kosher salt** in a food processor until smooth. Add to the barley along with 2 more tablespoons toasted pine nuts and 1 tablespoon **lemon juice;** toss.



BROCCOLINI WITH MUSTARD DRESSING

Cook 2 bunches trimmed **broccolini** in a large pot of salted boiling water, 3 minutes. Drain; rinse under cold water, then pat dry. Whisk ¼ cup **sour cream,** 1 tablespoon each water and **whole-grain mustard,** 1 teaspoon **apple cider vinegar** and 1 tablespoon minced **shallot;** season with **salt** and **pepper.** Drizzle over the broccolini.

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INSIDE THE

Test Kitchen

Katherine Alford takes us behind the scenes of this issue.

PIZZA FROM ABROAD

Chicago gets all the credit for deep-dish pizza, but the recipe on page 90 was modeled after a slice that test kitchen director Claudia Sidoti ate at a train station in Bari, Italy; she was on her way to visit the town where her grandmother was born. Claudia loved the puffy focaccia-like crust so much that she set about re-creating it as soon as she got back to the test kitchen.



ON A ROLL

We couldn't settle on the right bread for the salmon sandwich on page 92. Here's what we tried:



BRIOCHE
It was too soft and sweet to pair with salmon.



POPPY
The dark seeds didn't look great.



SESAME
It tasted a little too bland for the filling.



BAGUETTE
It was much too chewy; the filling slipped out easily.



★ONION KAISER
The winner! It's sturdy yet still soft—and the onion-y flavor is just what the sandwich needs.

DISH DO-OVER

Sometimes we create a dish that tastes great but falls a little short in the looks department. Here's how we transformed the Cajun-style shrimp on page 99:



Way too saucy. Plus, okra doesn't appeal to everyone.



We switched to corn and thinned out the sauce—much better!



Our food stylist plated the dish in a shallow bowl with the bread on the side—ready for a close-up!

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Breakfast for DINNER!

These hearty meals from Food Network chefs are great any time of day.

PHOTOGRAPHS BY **CON POULOS**





BOBBY FLAY'S CARAMELIZED ONION, SPINACH AND GRUYÈRE STRATA WITH SAUTÉED CHERRY TOMATOES

ACTIVE: 55 min | TOTAL: 1 hr 55 min | SERVES: 8

FOR THE STRATA

- 6 cups cubed day-old French bread
- 2 tablespoons unsalted butter, plus more for the baking dish
- 1 tablespoon canola oil
- 2 large Spanish onions, halved and thinly sliced
- 1 teaspoon sugar
- Kosher salt and freshly ground pepper
- 1 10-ounce box frozen chopped spinach, thawed and squeezed dry
- 10 large eggs
- 3 cups whole milk
- 1 cup heavy cream
- 2 cups grated aged gruyère cheese (about 8 ounces)
- 2 teaspoons dijon mustard
- 1 tablespoon finely chopped fresh thyme
- ⅛ teaspoon freshly grated nutmeg

FOR THE TOMATOES

- 3 tablespoons canola oil
- 2 pints cherry tomatoes
- Kosher salt and freshly ground pepper
- 3 tablespoons chopped fresh chives

1. Preheat the oven to 325°. Put the bread on a baking sheet and toast until lightly golden brown on both sides, about 10 minutes. Remove and let cool.

2. Meanwhile, heat the butter and canola oil in a large sauté pan over medium heat until shimmering. Add the onions and toss to coat, then add the sugar and season with salt and pepper. Cook, stirring occasionally, until the onions are golden brown and caramelized, about 20 minutes. Remove from the heat and let cool slightly.

3. In a large bowl, combine the toasted bread, caramelized onions and spinach. In another large bowl, whisk the eggs, milk, heavy cream, 1½ cups cheese, the mustard, 1 teaspoon salt, ½ teaspoon pepper, the thyme and nutmeg. Butter a 9-by-13-inch baking dish. Add the bread mixture to the baking dish, then pour the egg mixture over the bread and press down to make sure it is totally submerged.

4. Increase the oven temperature to 350°. Bake the strata, uncovered, until it is golden brown on top, puffed slightly and doesn't shimmy with uncooked custard when you shake the pan, 50 minutes to 1 hour; sprinkle with the remaining ½ cup cheese during the last 10 minutes of baking. Let cool 5 minutes before serving.

5. Meanwhile, prepare the tomatoes: Heat the canola oil in a large sauté pan over high heat until it begins to shimmer. Add the cherry tomatoes, season with salt and pepper and cook until softened, 4 to 5 minutes. Add the chives and remove from the heat. Serve the strata with the sautéed tomatoes.



"This strata is a cross between a savory bread pudding and a panzanella."

Find more ideas on *Brunch at Bobby's*, Saturdays at 12 p.m. ET on Cooking Channel.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN.

ANNE BURRELL'S FRENCH TOAST WITH BACON, ONION AND TOMATO JAM

ACTIVE: 1 hr | TOTAL: 1 hr | SERVES: 4

FOR THE FILLING

8 slices bacon, cut into ¼-inch lardons
Extra-virgin olive oil
1 small onion, cut into ¼-inch dice
Kosher salt
Pinch of red pepper flakes
1 medium beefsteak tomato, seeded and cut into ½-inch dice
2 sprigs oregano, leaves finely chopped

FOR THE FRENCH TOAST

4 large eggs
1 cup whole milk
Pinch of cayenne pepper (optional)
Kosher salt
8 slices white bread
1 cup grated gruyère or monterey jack cheese
Extra-virgin olive oil

FOR THE EGGS

Extra-virgin olive oil
4 large eggs
2 tablespoons chopped fresh chives

1. Make the filling: Toss the bacon into a large skillet with a few drops of olive oil. Bring the pan to medium heat and cook the bacon until brown and crisp, about 13 minutes. Spoon off about half of the drippings. Add the onion to the pan and season with salt and the red pepper flakes. Continue to cook, stirring occasionally, until the onion is soft and very aromatic, 8 to 10 more minutes. Add the tomato, season with more salt and cook another 8 to 10 minutes, or until the tomato is soft and mushy and most of the liquid has evaporated. Taste and reseason if needed. Stir in the oregano and let cool.

2. Make the French toast: Preheat the oven to 200°. In a wide dish, combine the eggs, milk, cayenne (if using) and a pinch of salt. Beat until smooth and homogeneous.

3. Lay 4 slices of bread on a work surface. Sprinkle each piece of bread lightly with cheese (use about half of the cheese). Spoon a quarter of the bacon filling onto each piece of bread, then sprinkle with the remaining cheese. Top each slice with another piece of bread and press to secure. Working in batches, soak each "toast" in the egg mixture, about 1 minute; flip and soak the other side.

4. While the toasts are soaking, coat a large sauté pan with olive oil and bring the pan to medium heat. Working in batches so you don't crowd the pan, cook the toasts for 2 to 3 minutes per side. The toasts should be golden brown, lovely and crisp—YUM! Transfer the toasts to a baking sheet and place in the oven to keep warm.

5. Make the eggs and assemble: Coat a large nonstick skillet lightly with olive oil and bring to medium heat. Add the eggs to the pan, working in batches if necessary. Cook until the whites are cooked through and the yolks are warm and runny, 3 to 4 minutes. Remove the toasts from the oven and top each with a perfectly fried egg. Sprinkle with chives and serve immediately.





"This is an anytime dish—I like it because it's on the savory side, rather than sweet."

RECIPE FROM OWN YOUR KITCHEN: RECIPES TO INSPIRE AND EMPOWER. COPYRIGHT © 2013 BY ANNE BURRELL. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE, LLC.



"The first time I had steak and rosemary together, I fell in love."

SUNNY ANDERSON'S ROSEMARY STEAKS WITH CHEESY EGGS

ACTIVE: 45 min | TOTAL: 45 min (plus marinating) | SERVES: 4

FOR THE STEAKS
- 2 T-bone steaks (about 1½ inches thick, 3 pounds each)
- Kosher salt and freshly ground pepper
- 1 tablespoon liquid smoke
- 2 tablespoons vegetable oil
- 2 sprigs rosemary, cut in half

FOR THE ROSEMARY BUTTER
- 6 tablespoons unsalted butter
- Kosher salt
- 2 cloves garlic, smashed
- 3 sprigs rosemary

FOR THE EGGS
- 8 large eggs
- 2 tablespoons unsalted butter
- 1 cup shredded cheddar cheese (about 4 ounces)
- Kosher salt and freshly ground pepper

1. Prepare the steaks: Arrange the steaks in a dish; season with salt and pepper on both sides, sprinkle evenly with the liquid smoke and drizzle with the vegetable oil. Nestle the rosemary under the steaks and set aside at room temperature 2 hours, turning the steaks halfway through to infuse both sides with rosemary.

2. Make the rosemary butter: In a medium saucepan over medium-low heat, combine the butter and 1 teaspoon salt. Melt the butter, stirring to dissolve the salt, then add the garlic and rosemary. Continue cooking over low heat until the butter is fragrant, 10 to 12 minutes. Remove from the heat and discard the garlic and rosemary; set the butter aside.

3. Grill the steaks: Preheat a grill or grill pan to high. Remove the steaks from the dish, discard the rosemary and place the steaks on the grill. Cook about 5 minutes per side for medium rare. Remove from the grill, tent with foil and let rest 10 minutes before slicing.

4. Meanwhile, make the eggs: In a large bowl, vigorously whisk the eggs and add a splash of water (nothing more than a teaspoon). Melt the butter in a large nonstick pan over low heat but do not let it brown. Add the eggs and cook, whisking to release the cooked egg from the pan, until almost done but still wet, 5 to 6 minutes. Remove from the heat; add half of the cheese, a pinch of salt and a few grinds of pepper and continue whisking until done. Sprinkle the remaining cheese on top.

5. To serve, cut the steaks off the bone and slice against the grain; drizzle with the rosemary butter. Serve with the eggs.

RECIPE ADAPTED FROM *SUNNY'S KITCHEN: EASY FOOD FOR REAL LIFE*. COPYRIGHT © 2013 BY SUNNY ANDERSON. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE, LLC.



JEFF MAURO'S EGGS BENEDICTWICH

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

FOR THE EASY "HOLLANDAZE"

- 3 large egg yolks
- 1 tablespoon fresh lemon juice, plus more for seasoning
- 1 teaspoon dijon mustard
- 1 tablespoon hot sauce (such as Tabasco)
- 1½ sticks (12 tablespoons) salted butter, melted and kept warm
- Kosher salt

FOR THE SANDWICHES

- 2 tablespoons unsalted butter
- 4 thick slices ham (about 1 pound), cut to fit the English muffins
- 4 large eggs
- Kosher salt and freshly ground pepper
- 2 cups baby spinach
- 2 tablespoons fresh lemon juice
- 8 large English muffins, split, lightly toasted and buttered

1. Make the easy "hollandaze": Place the egg yolks, lemon juice, mustard and hot sauce in a blender and blend until just combined, about 1 minute. While the blender is still running, slowly stream in the melted butter through the top hole until the sauce thickens, about 15 seconds. Adjust the seasoning with more lemon juice and some salt. Cover and keep warm (you can also transfer to a Thermos).
2. Make the sandwiches: Heat a large nonstick skillet over medium heat; add 1 tablespoon butter and let melt. Fry the ham until slightly charred, 2 to 4 minutes per side. Wipe the skillet clean and add the remaining 1 tablespoon butter. When the butter is melted, fry the eggs over-easy, 1½ to 2 minutes per side; season with salt and pepper.
3. Toss the baby spinach, lemon juice, and salt and pepper to taste in a small bowl. Pile some of the dressed spinach on the bottom of each English muffin. Top with a piece of ham, then slide 1 fried egg on top of each. Ladle some of the hollandaze sauce on top, close the muffins and serve.



"I cut out the most annoying part of eating eggs Benedict—the fork and knife!"

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Weekend Cooking

Plan a **Sunday feast** with carrot cake for dessert. Plus, master the croque monsieur.



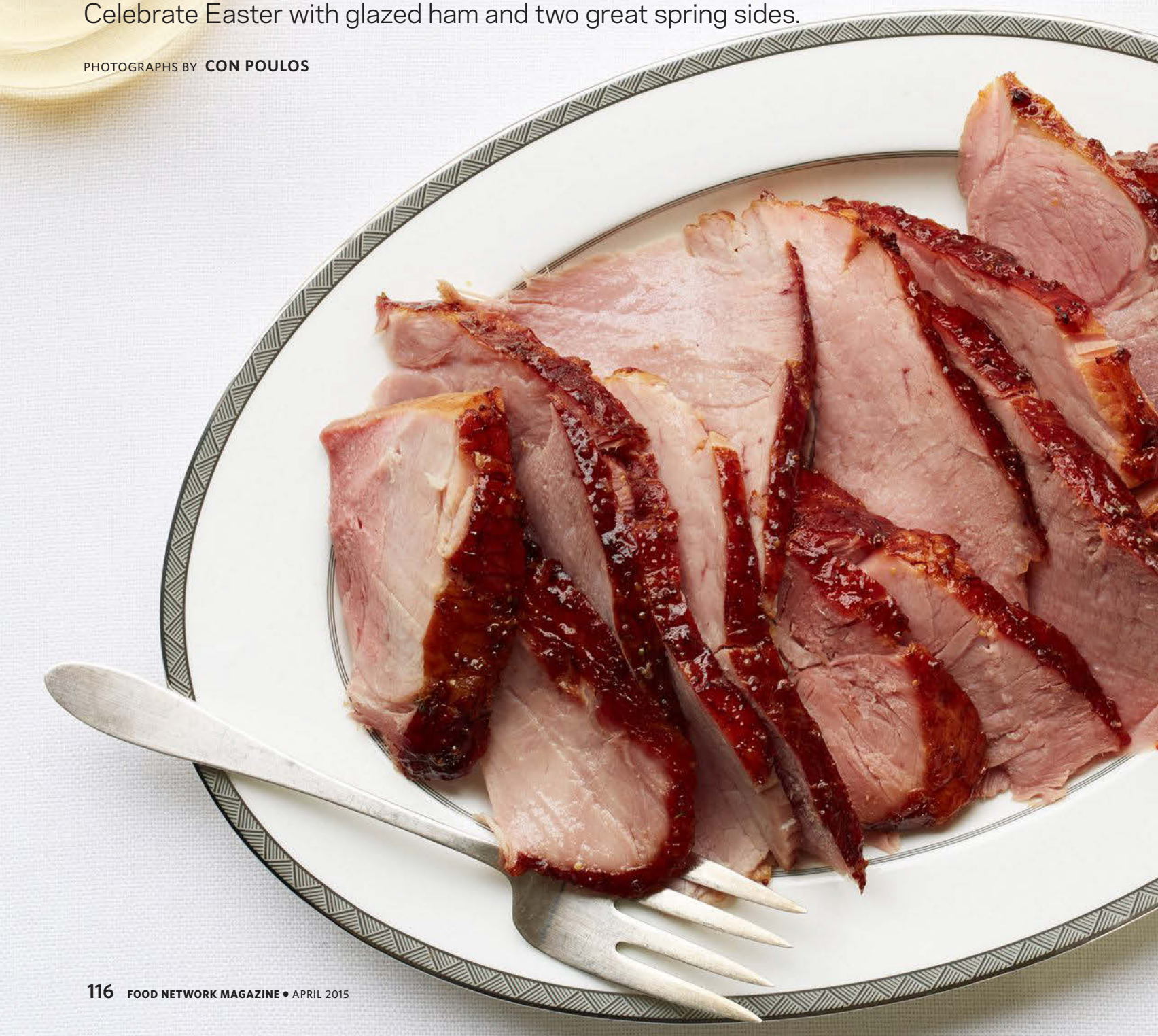
PHOTO: CON POULOS; FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN

Dress up farmers' market veggies with mustard vinaigrette. See page 118.

Sunday Best

Celebrate Easter with glazed ham and two great spring sides.

PHOTOGRAPHS BY **CON POULOS**



BAKED HAM WITH ORANGE-PEPPER GLAZE

ACTIVE: 35 min | TOTAL: 5½ hr | SERVES: 10 to 12

- 1 9-to-10-pound fully cooked bone-in ham (butt half)
- Finely grated zest and juice of 1 orange
- 2 cups low-sodium chicken broth
- 3 tablespoons unsalted butter, melted
- ½ cup hot pepper jelly
- ½ cup whole-grain mustard
- ½ cup packed light brown sugar
- ¼ cup orange marmalade
- ¼ cup sherry vinegar
- 2 tablespoons chopped fresh thyme
- 1 teaspoon ancho chile powder
- 1 teaspoon ground coriander
- ½ teaspoon cayenne pepper

1. Remove the ham from the refrigerator 1 hour before baking. Trim off any skin, leaving an even layer of fat (about ½ inch thick). Use a sharp paring knife to score through the fat in a diagonal crosshatch pattern without cutting through to the meat. Place the ham, flat-side down, on a roasting rack set in a large roasting pan.

2. Position a rack in the lower third of the oven; preheat to 350°. Combine the orange juice, 1 cup chicken broth and the melted butter in a measuring cup. Pour over the ham and tent with foil. Bake, basting with the pan juices every 30 minutes, until a thermometer inserted into the thickest part of the ham registers 130°, 2 to 2½ hours.

3. Make the glaze: Remove the ham from the oven, spoon out about ¼ cup of the pan juices and transfer to a medium bowl. Whisk the pepper jelly, mustard, brown sugar, marmalade, vinegar, thyme, chile powder, coriander, cayenne and orange zest into the bowl.

4. Brush the ham with about one-quarter of the glaze. Add the remaining 1 cup broth to the pan. Return to the oven and bake, brushing the ham with more glaze twice (reserve some for finishing), until the surface is caramelized and a thermometer inserted into the thickest part registers 140°, 1½ to 2 more hours. Transfer the ham to a cutting board. Brush with the reserved glaze; let rest 15 minutes before carving.

FOOD STYLING: ANNED KRUDE; PROP STYLING: MARINA MALCHIN.

SPRING VEGETABLES WITH WARM VINAIGRETTE

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 8

Kosher salt
3 bunches baby carrots (about 24)
3 bunches spring onions (about 15)
3 bunches asparagus (about 3 pounds)
5 tablespoons extra-virgin olive oil
2 teaspoons sugar
Freshly ground pepper
2 tablespoons white wine vinegar
1 tablespoon dijon mustard
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh dill

1. Bring a wide pot of salted water to a boil. Trim the baby carrots, leaving just ½ inch of the green tops, then peel and halve lengthwise. Trim the spring onions, removing the root and all but 2 inches of the tops, and halve lengthwise. Snap or cut off the tough ends of the asparagus and peel the bottom half of each. Cut each spear in half crosswise (or into thirds, if long).
2. Fill a large bowl with ice water. Add the carrots to the boiling water; cook until crisp-tender, about 6 minutes. Transfer with a slotted spoon to the ice bath to cool, then remove to a colander to drain. Add the spring onions to the boiling water; cook until crisp-tender, about 3 minutes, then cool in the ice water and remove to the colander. Repeat with the asparagus, cooking about 3 minutes. Pat the vegetables dry with a clean towel. (The vegetables can be prepared up to this point several hours ahead; cover and refrigerate.)
3. Heat the olive oil in a large skillet over medium-high heat until shimmering. Add the spring onions; sprinkle with the sugar, ½ teaspoon salt and a few grinds of pepper. Cook, stirring once or twice, until golden brown, about 3 minutes. Reduce the heat to medium; push the onions to one side of the skillet. Add the vinegar, mustard and ¼ cup water to the other side of the skillet, whisking to combine; bring to a simmer and cook until thickened, 2 minutes. Toss with the onions. Remove from the heat and let cool slightly.
4. Add the carrots, asparagus, parsley and dill to the skillet; toss to combine.

You can prepare these rolls a day ahead: Parbake, covered, 30 minutes (see step 4), then let cool and refrigerate overnight. Bring to room temperature, brush with the butter and bake, uncovered, 40 minutes, sprinkling with ½ cup cheddar during the last 15 minutes.



CHEDDAR POTATO ROLLS

ACTIVE: 40 min | TOTAL: 3½ hr | MAKES: 24 rolls

- 1 ¼-ounce packet active dry yeast (about 2¼ teaspoons)
- 4 cups all-purpose flour, plus more for dusting
- 1 medium russet potato (7 to 8 ounces)
- 1 stick plus 2 tablespoons unsalted butter, at room temperature, plus more for the baking dish
- ¼ cup sugar
- 1½ teaspoons kosher salt
- 1 teaspoon mustard powder
- 2 large eggs, at room temperature
- 2 cups grated sharp cheddar cheese (about 8 ounces)
- Vegetable oil, for brushing

1. Combine 1 cup warm water (105° to 110°) and the yeast in a medium bowl; let sit until foamy, about 5 minutes. Sift 1½ cups flour over the yeast; stir until mostly smooth. Cover with plastic wrap and set aside in a warm place until doubled in size with large bubbles on the surface, 20 to 30 minutes.

2. Meanwhile, prick the potato all over with a fork; microwave until tender, 8 to 10 minutes. Let cool, then peel the potato and grate on the large holes of a box grater. Combine 1 stick butter, the sugar, salt and mustard powder in a stand mixer; beat with the paddle attachment on medium-high speed until light and fluffy, about 2 minutes. Beat in the eggs and grated potato until combined, then beat in the yeast mixture and 1½ cups cheddar until incorporated. Reduce the mixer speed to low and gradually beat in the remaining 2½ cups flour until the dough starts coming together in a soft, sticky ball. (You may not need all of the flour.) Gather into a loose ball and transfer to a lightly oiled bowl; turn to coat. Cover with plastic wrap and set aside in a warm place until doubled in size, about 1½ hours.

3. Preheat the oven to 350°. Butter a 9-by-13-inch baking dish. Turn the dough out onto a lightly floured surface and divide into 24 pieces. Shape each piece into a ball, dusting with flour as needed, and arrange in the baking dish, slightly touching. Set aside until the rolls are lightly puffed, about 20 minutes.

4. Lightly oil a sheet of foil and loosely cover the rolls, oiled-side down. Bake until just firm to the touch, about 30 minutes. Uncover, brush with the remaining 2 tablespoons butter and sprinkle with the remaining ½ cup cheddar. Continue baking until the rolls are golden brown and the cheese is melted, about 20 more minutes. Let cool at least 20 minutes before serving.

Try this at home:

CROQUE MONSIEUR

Chopped judge Marc Murphy shows us his take on the traditional French sandwich.

PHOTOGRAPHS BY **DAVID MALOSH**





CROQUE MONSIEUR

ACTIVE: 20 min | TOTAL: 25 min
SERVES: 4

FOR THE BÉCHAMEL

- 1 cup whole milk
- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- ⅛ teaspoon grated nutmeg
- Kosher salt
- ¼ cup grated gruyère cheese (about 1 ounce)

FOR THE CROQUE MONSIEUR

- 4 ¾-inch-thick slices country white bread
- 12 thin slices Black Forest ham or other lean ham (about 8 ounces)
- 2 cups coarsely grated gruyère cheese (about 8 ounces)
- Freshly ground pepper

Find this recipe and more in Marc's new book, *Season with Authority: Confident Home Cooking* ($30, Houghton Mifflin Harcourt).

To turn your sandwich into a croque madame, top it with a fried egg.

1. Make the béchamel.





In a small saucepot, heat the milk over medium heat until warm to the touch; set aside. In a separate small saucepot, melt the butter over medium heat. Add the flour, reduce the heat to low and cook, whisking continuously, until the raw flour taste has been cooked out, about 2 minutes. Whisk in the warm milk until smooth. Grate the nutmeg into the béchamel.

2. Add the cheese.




Season the béchamel with salt and bring to a simmer, whisking continuously, until thickened, about 2 minutes. Remove from the heat and add the gruyère. Whisk the mixture until smooth and set aside.

> "THIS IS MY ALL-TIME FAVORITE SANDWICH—IT REMINDS ME OF GROWING UP IN FRANCE."

3. Assemble the sandwiches.





Heat the broiler on high. Set the bread on a sheet pan and place 3 slices of the ham on each slice of bread. Spoon a thin layer of the béchamel on top of the ham. Divide the gruyère evenly among the sandwiches and season with pepper. Broil until the cheese melts and turns golden brown, about 3 minutes.

FOOD STYLING: ADRIENNE ANDERSON. RECIPE FROM SEASON WITH AUTHORITY: CONFIDENT HOME COOKING. COPYRIGHT © 2015 BY MARC MURPHY. BY ARRANGEMENT WITH HOUGHTON MIFFLIN HARCOURT.

Mix up a CARROT CAKE!

Make the crowd-pleasing classic—or try a fun new carrot cake–inspired dessert.



PHOTOGRAPHS BY **CON POULOS**

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAMELA DUNCAN SILVER.



CARROT CAKE WITH GINGER CREAM CHEESE FROSTING

ACTIVE: 50 min | TOTAL: 3 hr | SERVES: 8 to 10

FOR THE CAKE
Cooking spray
2¾ cups chopped walnuts
2½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons ground ginger
1 teaspoon ground cinnamon
¼ teaspoon ground allspice
¼ teaspoon ground nutmeg
¼ teaspoon salt
1½ cups granulated sugar
½ cup packed light brown sugar
1¼ cups vegetable oil
4 large eggs
½ cup smooth applesauce
Finely grated zest of 1 orange
1 teaspoon pure vanilla extract
2 cups grated carrots (about 4 medium)

FOR THE FROSTING
1 4-inch piece ginger
1 tablespoon fresh orange juice
½ teaspoon pure vanilla extract
2 8-ounce packages cream cheese, at room temperature
1 stick unsalted butter, at room temperature
3 cups confectioners' sugar, sifted

1. Make the cake: Preheat the oven to 350°. Coat two 9-inch-round cake pans with cooking spray; line the bottoms with parchment paper. Spread the walnuts on a rimmed baking sheet and bake until lightly toasted, about 5 minutes. Let cool, then finely chop.
2. Sift the flour, baking powder, baking soda, ground ginger, cinnamon, allspice, nutmeg and salt onto a large piece of parchment (or into a medium bowl). Beat the granulated sugar, brown sugar and vegetable oil in a large bowl with a mixer on medium speed until smooth, about 1 minute. Increase the speed to medium high and add the eggs, one at a time; beat until light and smooth, about 2 minutes. Reduce the mixer speed to low; add the applesauce, orange zest and vanilla and beat until just smooth. Gradually add the flour mixture and beat until just combined. Add the carrots and ¾ cup walnuts and beat until just combined.
3. Divide the batter between the prepared pans. Bake until a toothpick inserted into the center comes out clean, about 35 minutes. Transfer to a rack and let cool 10 minutes in the pans, then remove to the rack to cool completely; remove the parchment. (The cake layers can be made a day ahead; let cool completely, then wrap in plastic wrap.)
4. Make the frosting: Peel the ginger and grate onto a piece of cheesecloth. Wrap in the cheesecloth and squeeze the juice into a small bowl (you should get about 1 tablespoon). Add the orange juice and vanilla to the bowl. Beat the cream cheese and butter in a large bowl with a mixer on medium-high speed until smooth, about 2 minutes. Beat in the juice mixture. Reduce the mixer speed to low and gradually beat in the confectioners' sugar. Increase the mixer speed to high and beat until smooth, about 2 more minutes.
5. Place 1 cake layer on a platter, rounded-side down. Spread with 1 cup frosting, then top with the second cake layer, rounded-side down. Cover the top and sides with the remaining frosting. Press the remaining walnuts into the sides of the cake. Refrigerate at least 1 hour before serving.

PINEAPPLE-CARROT CAKE PIE

ACTIVE: 45 min | TOTAL: 3 hr 15 min | SERVES: 8 to 10

FOR THE CRUST

Cooking spray
1⅓ cups all-purpose flour
⅓ cup sugar
⅓ cup sliced almonds
1½ cups grated carrots (about 3 medium)
1 stick cold unsalted butter, cut into pieces
1 tablespoon molasses
1 teaspoon ground cinnamon
½ teaspoon ground allspice
½ teaspoon salt

FOR THE FILLING AND TOPPINGS

1 8-ounce can crushed pineapple in juice
1 8-ounce package cream cheese
½ cup 2% plain Greek yogurt
⅓ cup sugar
1 teaspoon pure vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon ground allspice
1 large egg
1 tablespoon all-purpose flour
Thinly sliced dried pineapple and sliced almonds, for topping

1. Make the crust: Coat a 9-inch pie plate with cooking spray. Pulse the flour, sugar and almonds in a food processor until combined. Add the carrots; pulse until finely chopped. Add the butter, molasses, cinnamon, allspice and salt; pulse until the dough comes together in large clumps. Dampen your hands and press the dough into the bottom and up the side of the prepared pie plate. Freeze until firm, at least 30 minutes.

2. Preheat the oven to 350°. Line the crust with foil, then fill with pie weights or dried beans. Bake until dry and set around the edge, about 20 minutes. Remove the weights and foil and continue baking until the bottom is dry, 8 to 10 more minutes. Let cool 10 minutes.

3. Meanwhile, make the filling: Wipe out the food processor. Add the canned pineapple, cream cheese, yogurt, sugar, vanilla, cinnamon and allspice and puree until smooth. Add the egg and flour; pulse until just combined.

4. Pour the filling into the crust; bake until the edge is set but the center still jiggles slightly, 25 to 30 minutes. Transfer to a rack and let cool completely. Top with dried pineapple and sliced almonds.



Save one for the Easter bunny. If you can.



Philadelphia® Easter Mini Cheesecakes

Prep Time: 20 min. | Total Time: 3 hrs. 20 min. incl. refrigeration | Makes: 18 servings

- *1* cup graham cracker crumbs
- *3/4* cup plus 2 Tbsp. sugar, divided
- *3* Tbsp. butter, melted
- *3* pkg. Philadelphia® Cream Cheese (8 oz. each), softened
- *1* tsp. vanilla
- *3* eggs
- *1* cup plus 2 Tbsp. coconut
- *54* speckled chocolate eggs

HEAT oven to 325°**F**.
MIX graham crumbs, 2 Tbsp. sugar and butter; press into the bottoms of 18 paper lined muffin cups.
BEAT cream cheese, vanilla and remaining sugar with mixer until smooth.
ADD eggs, 1 at a time, mixing on low speed after each just until blended. Spoon over crusts.
BAKE 25 to 30 minutes or until centers are almost set. Cool completely. Refrigerate for 2 hours.
TOP each cheesecake with 1 Tbsp. toasted coconut shaped into a nest. Fill each nest with 3 speckled chocolate eggs.



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CARROT CAKE SANDWICH COOKIES

ACTIVE: 30 min | TOTAL: 1½ hr | MAKES: about 12 sandwich cookies

FOR THE COOKIES

- 1½ cups all-purpose flour
- ¾ cup rolled oats
- 1 teaspoon pumpkin pie spice
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ½ cup granulated sugar
- ¼ cup packed light brown sugar
- ¾ cup finely grated carrots (about 2 small)
- 1 large egg
- ⅓ cup raisins

FOR THE FILLING

- 1 cup marshmallow cream
- 4 ounces cream cheese, at room temperature
- 4 tablespoons unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Whisk the flour, oats, pumpkin pie spice, baking soda and salt in a medium bowl. Beat the butter, granulated sugar and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Add the carrots and beat until combined, then beat in the egg. Stir in the flour mixture with a rubber spatula until combined, then stir in the raisins.

2. Line 2 baking sheets with parchment paper. Arrange scoops of dough (1 rounded tablespoon per cookie) about 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are golden and set around the edges but the centers are still soft, about 20 minutes. Transfer to racks and let cool completely on the baking sheets.

3. Make the filling: Beat the marshmallow cream, cream cheese, butter and vanilla in a large bowl with a mixer on medium speed until thick and fluffy, about 3 minutes. Spread 1 tablespoon filling on the flat side of half the cookies; sandwich with the remaining cookies. Store in an airtight container in the refrigerator up to 2 days; bring to room temperature before serving.

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SHOPPING TRIP

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MARKET EDITOR
ERICA COHEN



MAPLE BOARD

A former guitar maker now carves kitchenware, like this 15½-inch serving board. *$99; dominikwoods.com*



BANDED VASE

Bands of 18-karat gold glam up this handmade porcelain milk vase. *$48; robertsiegelstudio.com*



GOLD GLASSES

The pattern on this water glass is printed with environmentally friendly metallic ink. *$50 for four; wolfum.com*



TEARDROP PLATTER

Each stoneware dish by potter Christine Silbaugh is shaped by hand; no two are exactly the same. *$52; backbaypottery.com*



BLUE APRON

This apron is made of natural, sustainable linen—it gets softer with every wash. *$68; studiopatro.com*

BOARD, GLASS, VASE, APRON AND PLATTER: JON PATERSON/STUDIO D. COHEN: BEN GOLDSTEIN/STUDIO D.

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SWEET AS HONEY

The latest feat from the test kitchen:
a flourless cake that's light, moist and Passover-friendly.

PHOTOGRAPH BY **ANDREW PURCELL**



FOOD STYLING: KAREN TACK.

If you celebrate Passover or eat gluten-free, you'll agree: Baking without all-purpose flour is no piece of cake. Our test kitchen chefs tweaked this recipe 10 times to get it right. At first the cake turned out too dry and dense (like many flourless cakes). Upping the potato starch gave the cake a softer texture, but without any leaveners the result was like a thick cookie. Then the chefs discovered the secret: They folded beaten egg whites into the batter, and the cake became light and airy. A drizzle of lemon-honey syrup was the perfect finishing touch—it kept the cake so moist, we all ate the leftovers the next morning.

FLOURLESS ALMOND-HONEY CAKE WITH CANDIED LEMON

ACTIVE: 50 min | TOTAL: 2 hr 15 min | SERVES: 8 to 10

- ¼ cup extra-virgin olive oil, plus more for the pan
- 1¾ cups almond flour, plus more for the pan
- ⅓ cup potato starch
- ½ teaspoon salt
- 1½ cups sugar
- ⅔ cup honey
- Finely grated zest and juice of 2 lemons, plus 1 lemon, halved, very thinly sliced and seeded (preferably Meyer lemons)
- 4 large eggs, separated, plus 2 egg whites, at room temperature
- ½ teaspoon pure vanilla extract
- ¼ teaspoon pure almond extract
- Chopped almonds and pomegranate seeds, for topping

1. Make the cake: Position a rack in the lower third of the oven and preheat to 325°. Brush the bottom and side of a 9-inch springform pan with olive oil and line the bottom with parchment. Brush the parchment with more olive oil and dust with almond flour, tapping out the excess.

2. Whisk the almond flour, potato starch and salt in a medium bowl. Combine ½ cup sugar, ⅓ cup honey, the lemon zest, 4 egg yolks, vanilla and almond extracts, and the olive oil in a large bowl; beat with a mixer on medium-high speed until smooth and creamy, about 3 minutes. Reduce the speed to low; beat in the almond flour mixture until just incorporated.

3. In a separate bowl, beat the 6 egg whites with a mixer on medium speed until foamy, about 1 minute. Gradually beat in ½ cup sugar until stiff glossy peaks form, about 3 more minutes. Gently fold about one-third of the beaten egg whites into the batter, then fold in the rest until just incorporated (it's OK if some white streaks remain). Pour the batter into the prepared pan. Bake until the cake is golden and springs back when lightly pressed, 50 to 55 minutes. Transfer to a rack to cool completely. (Don't worry if the cake falls slightly in the center.)

4. Meanwhile, make the topping: Place the lemon slices in a small saucepan, cover with water and bring to a simmer over high heat, about 3 minutes; drain and return to the pan. Cover with fresh water; bring to a simmer and drain. Repeat one more time with fresh water. Return to the saucepan and add the remaining ½ cup sugar, ⅓ cup honey, the lemon juice and 1 cup water. Bring to a simmer over high heat, then reduce the heat to medium and cook, stirring occasionally, until the lemon slices are tender and the liquid is syrupy, about 20 minutes. Set aside.

5. Run a thin knife around the edge of the cake, then remove the springform ring. Use a spatula to transfer the cake to a serving plate (remove the parchment). Remove the candied lemon slices from the syrup with a fork. Brush the cake all over with some of the lemon-honey syrup, then top with the candied lemon, almonds and pomegranate seeds. Serve with the remaining syrup on the side.

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Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm® Smaller Than Kielbasa Smoked Sausage

~~3 chicken breast halves, cubed~~
~~2 tbsps. butter, divided~~
~~2 cloves garlic, minced, divided~~
~~2 tbsps. chopped flat-leaf parsley~~
~~1 1/2 tsps. Italian seasoning~~
~~1/2 onion, diced~~
~~1 1/2 tsps. salt~~
~~1/2 tsp. ground white pepper~~
8 oz. pasta, cooked, drained
2 cups heavy cream
2 tsp. Cajun seasoning
1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

2. ~~Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley; cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.

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Party Time

Serve breakfast **chips and dip.** Then, have brunch with Trisha Yearwood and try a twist on a Bloody Mary.

PHOTOGRAPH BY **RALPH SMITH**



FOOD STYLING: BRETT KURZWEIL

Lox and Loaded

If bagels are meant for cream cheese and lox, then bagel chips are meant for... cream cheese–and-lox dip. This easy spread is the perfect appetizer for brunch: Just combine equal parts softened cream cheese and sour cream with chopped capers, red onion and fresh dill, then fold in chopped smoked salmon and season with salt. Serve with bagel chips.

A Fresh START



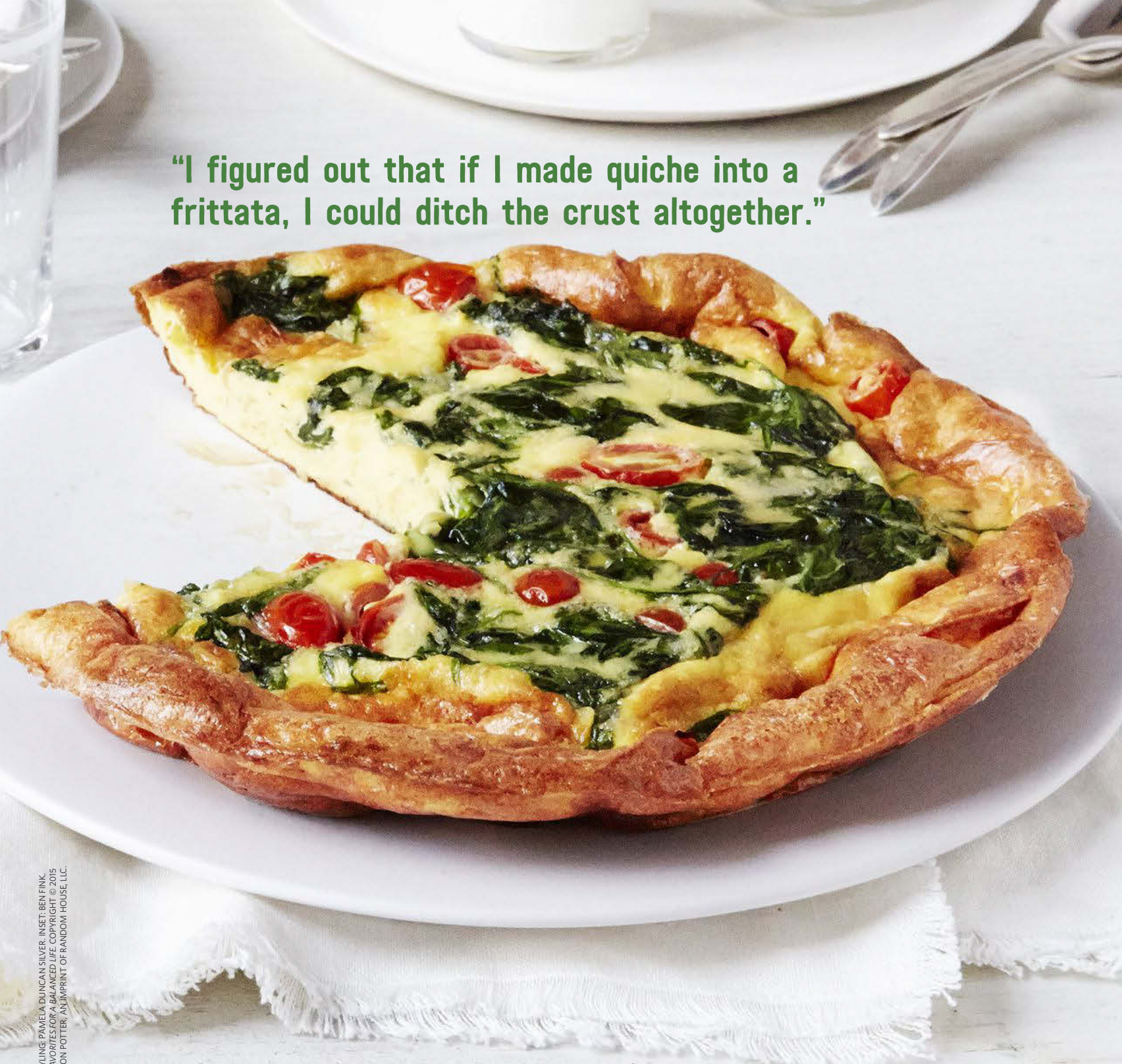
Trisha Yearwood takes a new approach to a big Southern breakfast.

PHOTOGRAPHS BY **CHRISTINA HOLMES**

Trisha Yearwood has served her share of mega breakfasts. Her family constantly requests her cinnamon rolls and sausage-egg casserole, and her husband, Garth Brooks, loves starting his day with a big bowl of eggs, sausage, bacon, hash browns, cheese and tortellini. "He puts tortellini in everything!" she says. But after she turned 50 recently, Trisha started paying more attention to her health and realized the benefits of kicking off the day in a better way. "I'm looking for something that tastes good and makes me feel good, too," she says. These days, she's more likely to make a spinach frittata for company, or she'll grab a whole-wheat banana muffin after she goes on a three-mile hike with her dogs around the neighborhood. Her new cookbook, *Trisha's Table,* is all about taking a healthier approach to comfort-food favorites. "It's a combination of being really careful and splurging a little," she says. "So when I do have a morning when I eat Garth's breakfast bowl, I can enjoy it because I've been making other good choices."



"I figured out that if I made quiche into a frittata, I could ditch the crust altogether."



SPINACH FRITTATA

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

- 4 large eggs
- ½ cup heavy cream
- Salt and freshly ground pepper
- 1 cup shredded Swiss cheese
- 1 cup grape tomatoes, halved lengthwise
- 2 tablespoons salted butter
- 1 small onion, finely chopped
- 4 cups baby spinach

1. Preheat the oven to broil. In a medium bowl, whisk together the eggs, heavy cream, ½ teaspoon salt and ¼ teaspoon pepper until smooth. Fold in the cheese and tomatoes and set aside.

2. In a medium oven-safe frying pan (I use a cast-iron skillet) over medium heat, melt the butter. Add the onion and sauté until softened, about 5 minutes. Add the spinach and cook until just wilted, about 2 minutes. Pour the egg mixture over the spinach and cook until almost set, 2 to 4 minutes. Transfer the pan to the oven and broil until golden brown on top, about 5 minutes. Remove from the oven and turn out onto a serving plate.

FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAMELA DUNCAN SILVER. INSET: BEN FINK.
RECIPES FROM *TRISHA'S TABLE: MY FEEL-GOOD FAVORITES FOR A BALANCED LIFE*. COPYRIGHT © 2015 BY TRISHA YEARWOOD. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE, LLC.

MEL'S BANANA MUFFINS

ACTIVE: 20 min | TOTAL: 40 min | MAKES: 12 muffins

- 1 cup whole-wheat flour
- ¾ cup all-purpose flour
- ¼ cup wheat germ
- 1 teaspoon baking soda
- Salt
- ½ cup (1 stick) unsalted butter, at room temperature
- ⅓ cup granulated sugar
- ⅓ cup firmly packed light brown sugar
- 2 large eggs
- ¾ cup mashed bananas (about 2 medium)
- ⅓ cup 2% milk
- 1 teaspoon vanilla extract
- 1 cup blueberries

1. Preheat the oven to 375°. Line a 12-cup muffin pan with paper liners and set aside. In a medium bowl, whisk together the flours, wheat germ, baking soda and ½ teaspoon salt.
2. Using an electric mixer, beat the butter and sugars together in a separate bowl until light and fluffy, about 5 minutes. Add the eggs, one at a time, beating well after each addition. In a separate bowl, combine the mashed bananas with the milk and vanilla. With the mixer on low, alternately add one-third of the flour mixture and half of the banana mixture to the butter mixture, beginning and ending with the flour mixture. Mix until just combined. Fold in the blueberries.
3. Divide the batter among the muffin cups. Bake 20 to 24 minutes, or until a toothpick inserted into the center of a muffin comes out clean.



"My friend Melissa turned me on to these power muffins. Wheat germ is good stuff!"

"If I'm on the road, all I have to do is buy a tub of Greek yogurt, mix in this yummy granola, and I have my own 'road parfait.'"



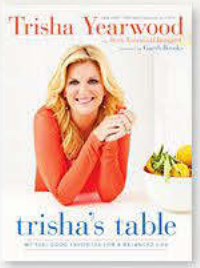
GRANOLA PARFAITS

ACTIVE: 10 min | TOTAL: 50 min | SERVES: 4 (plus extra granola)

- 2¼ cups old-fashioned rolled oats (not quick-cooking)
- 1 cup sweetened shredded coconut
- ¾ cup slivered almonds
- ¼ cup vegetable oil
- ¼ cup honey, plus more for drizzling
- ¾ cup dried cranberries
- ¾ cup golden raisins
- ⅓ cup shelled and salted sunflower seeds
- 2 cups low-fat plain Greek yogurt
- Fresh berries (optional)

1. Preheat the oven to 350°. Toss together the oats, coconut and almonds in a large bowl. Whisk together the vegetable oil and honey in a small bowl, then stir into the oats mixture. Spread the mixture in an even layer on a rimmed baking sheet. Bake until golden brown, 17 to 20 minutes, stirring occasionally. Remove from the oven and allow to cool completely, about 20 minutes. Transfer the mixture to a large bowl and add the dried cranberries, raisins and sunflower seeds.

2. Line up 4 parfait, wine or other tall glasses. Carefully spoon a large dollop of yogurt into each and top with a large spoonful of granola. Add a few berries, then drizzle with honey. Repeat the layers once more in each glass. Store extra granola in an airtight container for up to 1 month.



Find these recipes and more in *Trisha's Table: My Feel-Good Favorites for a Balanced Life* ($30, Clarkson Potter).



Breakfast at Tiffani's

Tiffani Thiessen knows how to start a day off right.



The story seems straight out of a romantic comedy: A Hollywood starlet gets set up by a friend and falls in love with a handsome actor-painter who just happens to share her offbeat hobby: keeping chickens. This is real life for Tiffani Thiessen, famous *Beverly Hills 90210* bad girl and now host of the new Cooking Channel show *Dinner at Tiffani's* (Wednesdays at 10 p.m. ET). She and her husband, Brady Smith, both grew up in cities (she in Long Beach, CA, and he in Houston), yet both raised chickens in their backyards. After they got married, it only made sense to continue the tradition at home in Los Angeles, where they live with their 4-year-old daughter, Harper. "Going out and getting the eggs in the morning never gets old," says Tiffani. Her show is all about dinner parties (she's been throwing them for her friends for years), but considering the backyard coop and all the talk about chickens, we figured she'd have some great ideas for breakfast, too. Here's one of her go-to menus....





FOOD PHOTOS: DAVID MALOSH; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: PAIGE HICKS; PORTRAITS: ELIZABETH MESSINA.



B.E.G. SANDWICHES (BACON-EGG GRIDDLE SANDWICHES)

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4

- 4 slices applewood-smoked bacon
- 6 large eggs
- 2 tablespoons sour cream or heavy cream
- 8 slices cheddar cheese (about 6 ounces)
- 8 thick slices sourdough bread
- 2 tablespoons unsalted butter

1. Cook the bacon on a griddle (or in a large skillet) over medium heat, turning occasionally, until crisp, 8 to 10 minutes.
2. Meanwhile, whisk the eggs and sour cream in a medium bowl. Remove the bacon from the griddle and drain on paper towels; pour the fat into a small bowl and set aside.
3. Add the egg mixture to the griddle and cook, stirring with a rubber spatula, until just set. Layer 1 slice of cheddar, some scrambled eggs, a piece of bacon and another slice of cheddar on each of 4 slices of bread. Top with the remaining bread.
4. Return the bacon fat to the griddle; add the butter and let melt over medium heat. Place the sandwiches on the griddle, cover and cook until the bread is golden brown and the cheese melts, about 4 minutes per side.

"My husband is one of those guys who just loves sandwiches—breakfast, lunch or dinner!"

AVOCADO-HERB SALAD WITH GOAT CHEESE

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4 to 6

- ¼ cup extra-virgin olive oil, plus more for drizzling
- Juice of 1 lemon, plus wedges for serving
- 2 avocados
- 1 cup assorted cherry tomatoes, halved
- 1 Kirby cucumber, quartered lengthwise and cut into ½-inch pieces
- ¼ cup torn fresh parsley
- ¼ cup roughly chopped fresh chives
- Kosher salt and freshly ground pepper
- 1 head Boston lettuce (or other tender greens), torn into pieces
- Flaky sea salt
- ½ cup crumbled goat cheese (about 2 ounces)

1. Whisk the olive oil and lemon juice in a large bowl. Halve and pit the avocados, then cut into ½-inch pieces; add to the bowl and toss. Add the cherry tomatoes, cucumber, parsley, chives and ¼ teaspoon each kosher salt and pepper. Gently toss until well combined.

2. Place the lettuce in a large serving bowl. Drizzle lightly with olive oil and sprinkle with sea salt; toss to coat. Spoon the avocado salad over the lettuce, top with the goat cheese and season with more sea salt. Serve with lemon wedges.



BLOODY CAESARS

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 6

6 slices bacon
1½ tablespoons pure maple syrup
Juice of 3 lemons (about ½ cup), plus 1 wedge for the glasses
1 tablespoon celery salt, plus more to taste
8 cups clam-tomato juice (such as Clamato)
1 cup vodka
¼ cup prepared horseradish
1 tablespoon Worcestershire sauce
Freshly ground pepper

1. Preheat the oven to 350˚. Lay the bacon on a wire rack set over a foil-lined baking sheet; brush the bacon with maple syrup. Bake until crisp, 20 to 25 minutes. Set aside.
2. Run the lemon wedge around the rims of 6 glasses. Put the celery salt on a plate and dip the rims of the glasses in the salt to coat.
3. Combine the clam-tomato juice, lemon juice, vodka, horseradish and Worcestershire sauce in a pitcher and stir well. Season with celery salt and pepper. Fill the prepared glasses with ice, then add the cocktail and the maple bacon.



A Bloody Caesar is a slight variation on the traditional Bloody Mary. It's made with Clamato juice instead of the usual tomato juice.

"I'll take these over a traditional Bloody Mary any day!"


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On the Road

Try a hot dog with an **unlikely topping.** Then, celebrate maple season and check out some breakfast-themed American towns.

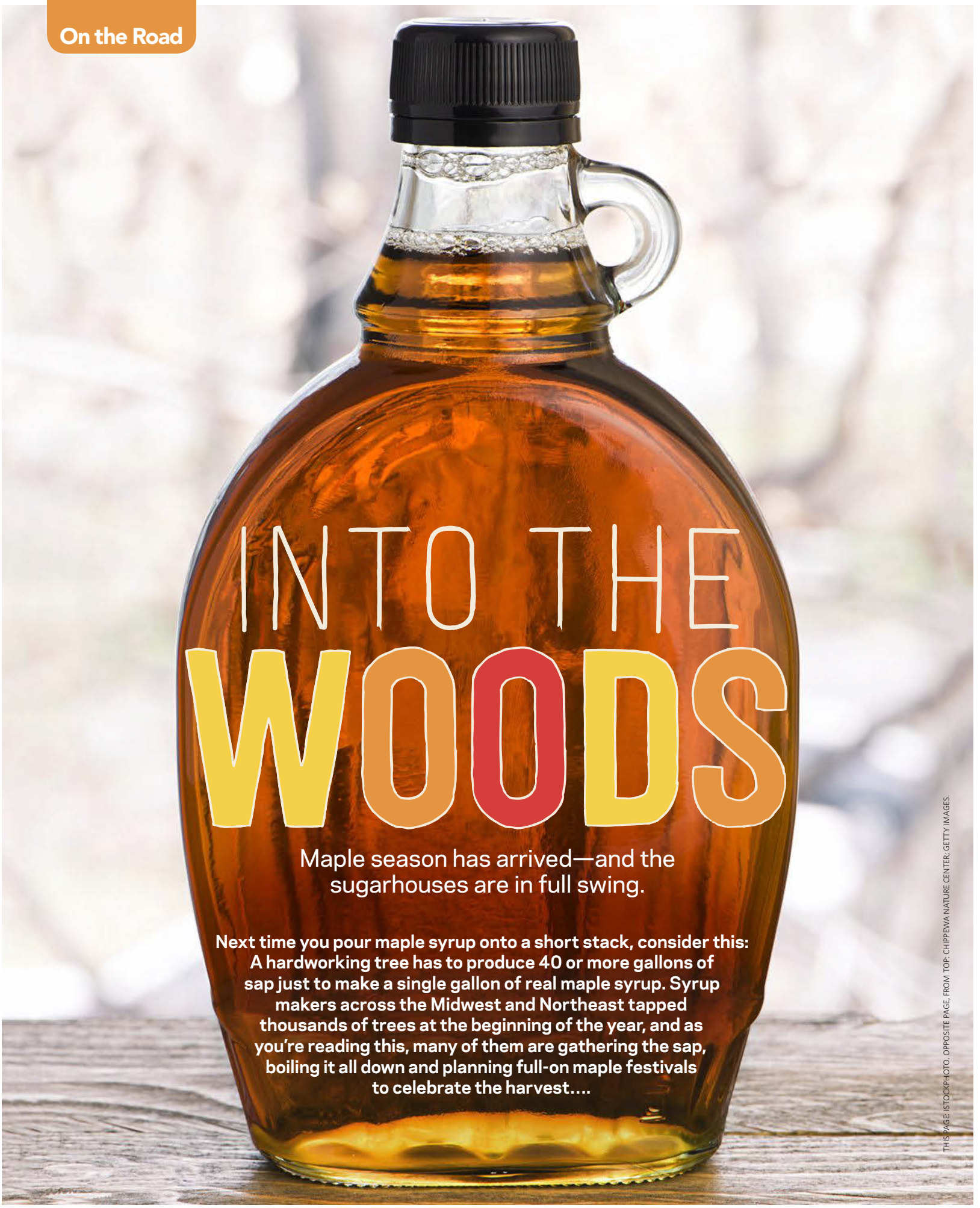
PHOTOGRAPH BY **RALPH SMITH**



Top Dog

We never thought we'd suggest putting cereal on a hot dog, but the combo has a fan we can't ignore: Alton Brown. On a recent trip to Cleveland's Happy Dog *(happydogcleveland.com)*, the chef tweeted a shot of a frank sprinkled with Froot Loops, and the Twittersphere went nuts. Now you'll find Chex as a topping at Doggy-Style Hot Dogs in Alameda, CA *(doggy-stylehotdogs.com)*, and Cap'n Crunch at Dobbs Dawg House in Dobbs Ferry, NY *(dobbsdawghouse.com)*. We haven't seen Lucky Charms on a menu yet, but we're not going to stop you from trying it at home.

FOOD STYLING: BRETT KURZWEIL



INTO THE WOODS

Maple season has arrived—and the sugarhouses are in full swing.

Next time you pour maple syrup onto a short stack, consider this: A hardworking tree has to produce 40 or more gallons of sap just to make a single gallon of real maple syrup. Syrup makers across the Midwest and Northeast tapped thousands of trees at the beginning of the year, and as you're reading this, many of them are gathering the sap, boiling it all down and planning full-on maple festivals to celebrate the harvest....

THIS PAGE: ISTOCKPHOTO. OPPOSITE PAGE, FROM TOP: CHIPPEWA NATURE CENTER; GETTY IMAGES.

TOUR A
SUGARHOUSE

America's top three maple-producing states—Vermont, Maine and New York—host weekend festivals at the end of March, and almost 400 sugarhouses offer tours *(vermontmaple.org; mainemapleproducers.com; mapleweekend.com)*. Also worth a visit: a 19th-century sap-boiling demo at Chippewa Nature Center (pictured) in Midland, MI *(chippewanaturecenter.org)*.



TAP A
MAPLE TREE

When you visit sugarhouses, the tree-tapping process is often "Look, but don't touch." But at Ledge View Nature Center in Chilton, WI, you can drill and hammer spiles into the sugar bush, then help collect sap from one of 200 tapped trees *(March 29; ledgeviewnaturecenter.org)*.





ORDER A SHORT STACK

Of all the maple festivals (see below), nobody pays homage to flapjacks like the folks at the Vermontville, MI, Maple Syrup Festival *(April 24–26; vermontvillemaplesyrupfestival.org)*. At the annual pancake derby, teams compete to make and eat three 6-inch pancakes—topped with syrup, of course.

FIND A MAPLE FESTIVAL!

MAINE

March 19–22 Skowhegan 9th Annual Maple Festival, Skowhegan

March 21 The Curran Homestead 19th Annual Maple Syrup Festival and Irish Celebration, Orrington

March 22 Maine Maple Sunday, statewide

MASSACHUSETTS

March 21–22 Massachusetts Maple Weekend, statewide

March 21–22, 28–29 Old Sturbridge Village Maple Days, Sturbridge

MICHIGAN

March 21 Fenner Nature Center Maple Syrup Festival, Lansing

April 23–26 Shepherd Maple Syrup Festival, Shepherd

April 24–26 Vermontville Maple Syrup Festival, Vermontville

MINNESOTA

March 28 Audubon Center of the North Woods Maple Syrup Day, Sandstone

March 28, April 11 College of St. Benedict & St. John's University Maple Syrup Festival, Collegeville

April 11 Vergas Maple Syrup Fest, Vergas

NEW YORK

March 21–22 Central New York Maple Festival, Marathon

March 21–22, 28–29 Maple Weekend, statewide

April 25 Schoharie County Maple Festival, Cobleskill

April 25–26 Western New York Maple Festival, Franklinville

OHIO

March 21–22, 28–29 Boardman Park Maple Syrup Festival, Boardman

April 23–26 Geauga County Maple Festival, Chardon

April 24–26 37th Annual Sugar Maple Festival, Bellbrook

PENNSYLVANIA

March 21–22 Potter-Tioga 11th Annual Maple Weekend, Potter and Tioga counties

March 21–22, 25–29 68th Annual Pennsylvania Maple Festival, Meyersdale

March 28 38th Annual Beaver County Maple Syrup Festival, Fallston

April 25–26 34th Annual Endless Mountains Maple Festival, Troy

VERMONT

March 28–29 Vermont Maple Sugar Makers Association Open House Weekend, statewide

March 28–29 Whitingham Maple Festival & Artisans' Tour, Whitingham

April 24–26 The 49th Vermont Maple Festival, St. Albans

April 25 St. Johnsbury World Maple Festival, St. Johnsbury

WISCONSIN

March 21 Brillion Nature Center Maple Syrup Camp, Brillion

March 22 Covenant Harbor Maple Fest, Lake Geneva

March 28–29 Wehr Nature Center Maple Sugar Days, Franklin

March 29 Aldo Leopold Nature Center Maple Syrup Fest, Monona

March 29 Riveredge Nature Center Maple Sugarin' Pancake Breakfast, Saukville

April 4 MacKenzie Center Maple Syrup Festival, Poynette

April 11 Phelps Maple Syrup Fest, Phelps

April 25 Taylor County Lions and Lioness Maple Fest, Medford

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WAKE UP, AMERICA!

In these towns, breakfast gets top billing.

ILLUSTRATIONS BY **LINZIE HUNTER**



TWO EGG, FL

During the Depression, locals would trade farm products, like eggs, for sugar at the general store. A salesman heard regulars calling the shop a "two-egg store," and he spread the name.



BACONTON, GA

Baconton was named after a railroad director, Major Robert James Bacon. Oddly enough, the town has no particular attachment to meat—it's known for pecans.



HOT COFFEE, MS

In the late 1800s, a man named Levi Davis ran an inn and hung a sign that said "Hot Coffee." His java became so popular that the community dubbed itself Hot Coffee.



CEREAL, PA

Residents settled on this name in the early 1900s to celebrate the success of the local Jersey Cereal Food Company. The company packaged its last box in the late 1940s, but the name lived on.



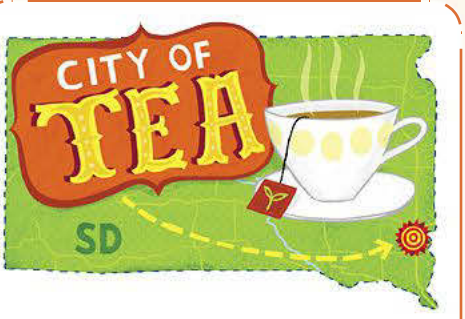
TOAST, NC

Legend has it that the man in charge of naming this town's post office in the 1920s chose Toast because that's what he was eating for breakfast that morning.



OATMEAL, TX

Some say the town is named after Mr. Othneil, who owned the first area gristmill. Others think it's a translation of Habermill, one of the town's founding families (Haber is from the German word *hafer,* meaning oats).



TEA, SD

The German community that settled Tea wanted to call the town Byron, but several cities had taken that name. At a brainstorming meeting, someone suggested the group break for tea, and the name stuck.

Name This Dish!

Dream up a clever name for this stuffed cone and you could win big.

????????????????

What do you think?

ACTIVE: 45 min | TOTAL: 45 min | SERVES: 6



FOR THE MASHED POTATOES
- 2 small russet potatoes, peeled and cubed
- Kosher salt
- 2 tablespoons unsalted butter, melted
- ½ cup shredded cheddar cheese
- 2 tablespoons chopped pickled jalapeños

FOR THE CHICKEN
- Vegetable oil, for frying
- ½ cup all-purpose flour
- ½ cup finely crushed cornflakes
- 1 teaspoon chopped fresh thyme
- ⅛ to ¼ teaspoon cayenne pepper
- Kosher salt
- 2 large eggs
- 12 ounces skinless, boneless chicken breasts, cut into bite-size pieces

FOR ASSEMBLING
- 1 cup prepared coleslaw
- 2 tablespoons chopped fresh cilantro
- ⅓ cup honey
- 2 tablespoons hot sauce
- 6 waffle cones

1. Make the mashed potatoes: Place the potatoes in a medium pot; cover with cold water and season with salt. Bring to a boil and cook until the potatoes are very tender, about 15 minutes. Reserve ½ cup of the cooking water, then drain the potatoes and transfer to a bowl. Add ¼ cup of the reserved cooking water and the butter and mash, adding more cooking water if needed. Stir in the cheese and jalapeños; season with salt. Cover to keep warm.

2. Make the chicken: Heat 2 inches of vegetable oil in a medium pot over medium-high heat until a deep-fry thermometer registers 375°. Meanwhile, whisk the flour, crushed cornflakes, thyme, cayenne and ½ teaspoon salt in a shallow dish; set aside. Whisk the eggs in a shallow bowl. Dip the chicken in the eggs, letting the excess drip off, then dredge in the flour mixture, pressing to coat. Working in batches, fry the chicken until golden brown and crisp, 3 to 4 minutes. Remove with a slotted spoon and transfer to a rack set over a rimmed baking sheet to drain; season with salt.

3. Assemble the cones: Toss the coleslaw and cilantro in a bowl. Combine the honey and hot sauce in another bowl. Fill each cone one-third of the way with the mashed potatoes, then add a piece of chicken. Drizzle with the spicy honey and layer with more mashed potatoes and chicken. Top with the coleslaw and drizzle with more spicy honey.

Recent Winner: SEVENDIPITY



MartyAnne Kowalski
University Heights, OH

— RUNNERS-UP —

The Scooper Bowl
Holly Scher
Hanahan, SC

The Pig Dipper
Anna Shock
Brodhead, KY

Super Bowl VII
Linda Golden
San Diego

How to enter:

1. Read the recipe and come up with a creative name for this stuffed cone.
2. Go to **foodnetwork.com/namethisdish** and enter your best name from March 17 to April 7, 2015. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! contest is sponsored by Hearst Communications, Inc. Beginning March 17, 2015, at 12:01 a.m. ET through April 7, 2015, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name based on this month's dish. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

WAFFLE CONE: BEN GOLDSTEIN/STUDIO D; FOOD STYLING: BRETT KURZWEIL. DIP: RALPH SMITH.

Food Network Magazine (ISSN 1944-723x) is published monthly with combined issues in Jan/Feb and Jul/Aug, 10 times a year by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019 U.S.A. Steven R. Swartz, President & Chief Executive Officer; William R. Hearst III, Chairman; Frank A. Bennack, Jr., Executive Vice Chairman; Catherine A. Bostron, Secretary, Hearst Magazines Division: David Carey, President; John P. Loughlin, Executive Vice President and General Manager; John A. Rohan, Jr., Senior Vice President, Finance. © 2015 "Food Network Magazine" logo are trademarks of Food Network Magazine, LLC. "Food Network" and the "Food Network" logo are registered trademarks of Television Food Network, G.P., and are used under license. All rights reserved. Periodicals postage paid at New York, NY, and additional mailing offices. Canada Post International Publications mail product (Canadian distribution) sales agreement No. 40012499. Editorial and Advertising Offices: 300 West 57th Street, 35th Floor, New York, NY 10019. Subscription prices, USA and possessions: $36 for 10 issues; Canada, add $7; all other countries, add $23. *Food Network Magazine* will, upon receipt of a complete subscription order, undertake fulfillment of that order so as to provide the first copy for delivery by the postal service or alternate carrier within 6 to 14 weeks. From time to time, we make our subscriber list available to companies who sell goods and services by mail that we believe would interest our readers. If you would rather not receive such offers via postal mail, please send your current mailing label or exact copy to: Mail Preference Service, P.O Box 6000, Harlan, IA 51593. You can also visit http://hearst.ed4.net/profile/login.cfm to manage your preferences and opt out of receiving marketing offers by e-mail. Send Canadian returns to: Pitney Bowes, PO Box 25542, London, ON N6C 6B2. For subscription orders and inquiries, write to: Customer Service Department, *Food Network Magazine*, PO Box 6000, Harlan, IA 51593, or call 866-587-4653. *Food Network Magazine* is not responsible for unsolicited manuscripts or art. None will be returned unless accompanied by a self-addressed stamped envelope. Canada BN NBR 10231 0943 RT. Vol. 8 No. 3. POSTMASTER: Send all UAA to CFS. (See DMM 707.4.12.5); NON-POSTAL AND MILITARY FACILITIES: Send address corrections to *Food Network Magazine*, PO Box 6000, Harlan, IA 51593. Printed in USA.

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SPECIAL KIDS SECTION

A MONTH OF AFTER-SCHOOL SNACKS

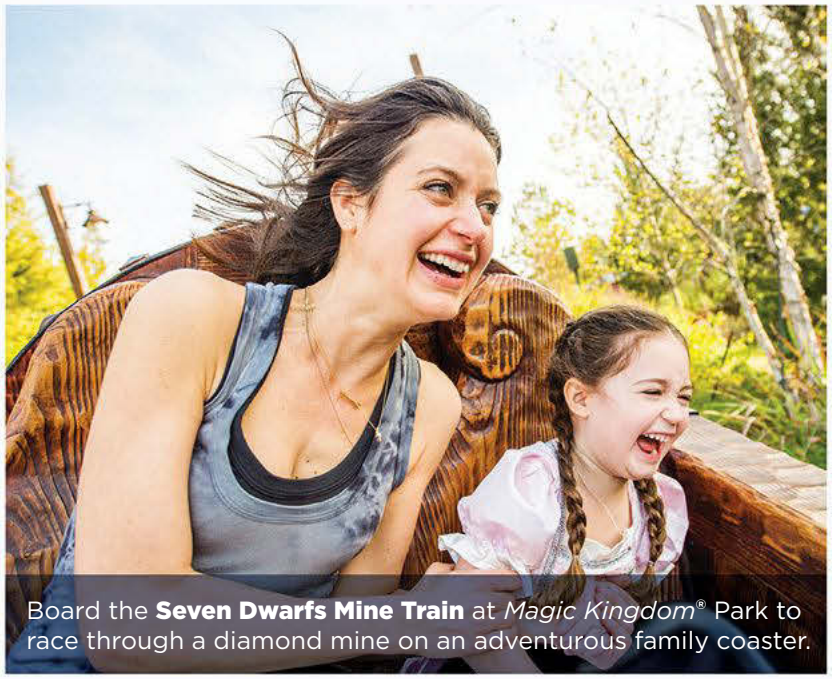


Make sweet "pizza" with a waffle! See No. 11.

PHOTOGRAPHS BY **RYAN DAUSCH**

FOOD STYLING: JAMIE KIMM.

Recipe for The Best *Walt Disney World*® Experience with Chef Ken Oringer



Board the **Seven Dwarfs Mine Train** at *Magic Kingdom*® Park to race through a diamond mine on an adventurous family coaster.

Food Network *Iron Chef America* Winner Ken Oringer—along with his wife, Celine, and kids Verveine, 6, and Luca, 3—embarked on a Disney Parks discovery mission to explore the best ways for a family with young children to experience the magic of ***Walt Disney World*® Resort.**

Notable Boston chef Oringer and his family help you figure out how to do a *Walt Disney World*® vacation right with preschoolers as they share the highlights of their leisurely 3-day and 3-night experience here with you.

Visit **disneyworld.com/littleones** to learn more about the magic for little ones.

Walt Disney World®

The Family Guide: Favorite Attractions and Focused Fun

Start planning with this curated guide for preschoolers and kids of all ages to enjoy. The Oringers checked all the boxes of the "must experience" list for families with young children visiting *Walt Disney World*® Resort.



At *Magic Kingdom*® Park the **Festival of Fantasy Parade** features favorites like Rapunzel, Peter Pan and so many more every day!



Feel the *Frozen* magic and meet Anna and Elsa at **Princess Fairytale Hall** in *Magic Kingdom*® Park.



Verveine loved her new look from the **Mermaid Makeover** of **The Pirate's League** in Adventureland at *Magic Kingdom*® Park.



Luca loved visiting *Disney's Hollywood Studios*®, especially the **Disney Junior Play 'n Dine** character experience at **Hollywood & Vine** restaurant.



There's only one Mickey and the magic of meeting him for the first time at **Town Square Theater** in *Magic Kingdom*® Park!

As to Disney Artwork/Properties: ©Disney



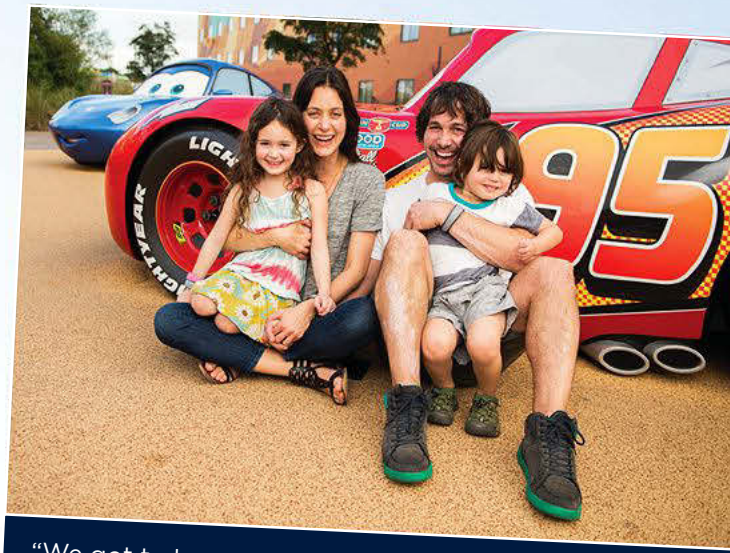
Check out the family-friendly **Disney Boardwalk** for a nice stroll and a great dinner at **Trattoria al Forno**.

Start Planning with a FREE Disney vacation planning DVD. Preview the magic that awaits you and create the best recipe for visiting *Walt Disney World*® Resort with your younger ones. The whole family will love watching this together! Request your **FREE DVD** at **disneyparks.com/fnm**.

Experience the Magic of *Walt Disney World*® Resort with Little Ones

Check out these expert tips to make the magic come alive with ease. The Oringers suggest a shorter visit, 3 or 4 nights and thinking quality over quantity.

- Stay on-site for special privileges like Extra Magic Hours to take advantage of early toddler wake-up times and the convenient monorail/bus system.
- Refresh with an afternoon nap or swim at one of the uniquely themed pools at your *Walt Disney World*® Resort hotel.
- After a nap or swim, head back to *Magic Kingdom*® Park or *Disney's Hollywood Studios*® for a late-afternoon adventure or early dinner.
- Reserve your favorite attractions online with Fast Pass+ before you leave home, using My Disney Experience Mobile App!



"We got to hang out with Lightning McQueen and friends at Disney's **Art of Animation Resort** everyday after visiting the parks. The kids loved it!" said Chef Oringer.

Oringer is chef and owner of Boston's Clio, Uni, Toro and Coppa restaurants, Toro in NYC, and Earth in Kennebunkport, Maine.

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- One (1) Welcome Basket in your *Walt Disney World*® Resort hotel room
- One (1) Disney Gift Card with a value of $500.00

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As to Disney Artwork/Properties: ©Disney

Walt Disney World.

1 OPEN-FACE TACO

Toast both sides of a flour tortilla in a hot buttered skillet. Sprinkle with salt and ground cumin and top with refried black beans and shredded cheddar cheese; cover to melt. Top with sour cream and salsa.



2 PEANUT BUTTER–CHOCOLATE CHIA PUDDING

Soak ¼ cup chia seeds in ¾ cup low-fat chocolate milk, 15 minutes. Puree with 2 tablespoons peanut butter, 1 tablespoon each cocoa powder and confectioners' sugar, and ½ cup ice. Pour into 2 glasses; cover and refrigerate until set, 2 hours. Top with peanuts.



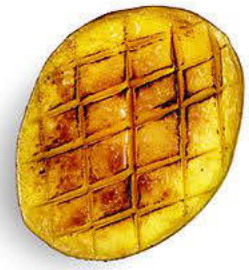
3 DEVILED EGGS WITH PEAS AND CARROTS

Halve 4 hard-boiled eggs. Scoop out the yolks; puree with ½ cup thawed frozen peas, 1 tablespoon mayonnaise, the juice of ½ lemon, and salt and pepper to taste. Spoon into the egg whites; top with minced carrots.



4 BROILED MANGO

Slice off the two wide sides of a mango. Score in a crosshatch pattern without cutting all the way through the skin. Sprinkle with sugar and broil until lightly charred. Drizzle with lime juice.



5 APRICOT-YOGURT POPS

Alternate layers of low-fat vanilla yogurt and diced fresh apricots (or other fruit) in small paper cups or ice pop molds. Insert wooden sticks; freeze until solid, at least 4 hours.



6 BROCCOLI-CHEESE BITES

Puree 1 cup cold cooked broccoli with 2 tablespoons each olive oil and grated parmesan, 1 small chopped garlic clove, and salt and pepper to taste. Spread on sliced Italian bread; top with shredded mozzarella. Broil until the cheese melts.



7 APPLE PIE CEREAL BARS

Melt ½ stick butter with ¼ cup each brown sugar and honey, ¼ teaspoon apple pie spice and a pinch of salt in a saucepan. Remove from the heat; stir in 3 cups assorted cereal. Spray an 8-inch-square baking dish with cooking spray and line with parchment. Firmly press the cereal mixture into the dish. Let sit 2 hours, then cut into squares.



8 MINI PESTO CORN MUFFINS

Prepare an 8.5-ounce box corn muffin mix, adding ½ cup grated parmesan to the batter. Spoon into oiled mini muffin cups, filling each three-quarters of the way. Top each with a small spoonful of pesto. Bake until golden, 15 minutes.



9 APPLE-MAPLE YOGURT PARFAITS

Mix 2 cups low-fat plain yogurt with 1 tablespoon pure maple syrup; layer in glasses with granola. Toss chopped apple with more maple syrup; spoon on top of the parfaits.



10 MINI QUESO POTS

Place 2 mini cheese rounds (such as Babybel) in a small ramekin; top with 2 tablespoons salsa. Microwave until the cheese melts, about 1 minute. Serve with tortilla chips.



11 MINI FRUIT PIZZA

Toast a frozen whole-grain waffle; spread with cream cheese, then peach jam. Top with blueberries.



12 CINNAMON TORTILLA CHIPS

Cut 8 corn tortillas into wedges. Toss with vegetable oil and cinnamon sugar. Arrange in a single layer on 2 baking sheets. Bake at 375°, flipping halfwayway through, until crisp and golden, about 15 minutes.



13 STRAWBERRIES WITH YOGURT DIP

Swirl 3 tablespoons strawberry preserves and ¼ teaspoon each vanilla extract and ground cinnamon into 1 cup low-fat plain Greek yogurt. Serve with skewered strawberries for dipping.



14 AVOCADO-TURKEY TOASTS

Mash 1 avocado with 1 teaspoon cider vinegar; season with salt and pepper. Spread on 2 toasted split honey-wheat English muffins. Top with sliced turkey breast.



15 HONEY-NUT PRETZEL MIX

Melt ¼ cup honey and 2 tablespoons butter in the microwave. Toss with 3 cups broken Bavarian-style pretzels and ½ cup each chopped pecans, dried cranberries and raisins. Spread on a parchment-lined baking sheet. Bake at 325° until dry, about 40 minutes. Let cool. Toss with 1 cup toasted coconut.



16 RICE CRACKER STACKS

Spread rice crackers with scallion cream cheese. Top with sliced cucumber and spread with more cream cheese. Sprinkle with shredded carrot.



17 BAKED MOZZARELLA STICKS

Toss 8 mozzarella cheese sticks in flour, dip in 1 beaten egg, then roll in whole-wheat panko to coat. Place on a parchment-lined baking sheet; bake at 425° until crisp, 6 to 7 minutes. Serve with marinara sauce.



18 CRUNCHY PB&Js

Sandwich peanut butter, strawberry jam and sliced bananas on wheat bread; lightly spread the top of the sandwich with honey. Cut into triangles and sprinkle crisp rice cereal over the honey, pressing to adhere.



19 BANANA-CHOCOLATE SMOOTHIE

Puree 1 frozen peeled banana, ¾ cup soy milk and 2 tablespoons chocolate syrup in a blender.



20 BAGEL CHIPS WITH VEGGIE DIP

Slice 2 bagels into thin rounds. Toss with vegetable oil and salt. Arrange in a single layer on a baking sheet; bake at 375°, flipping halfway through, until crisp, 15 minutes. Pulse 4 ounces cream cheese in a food processor with 1 cup chopped mixed vegetables (such as carrots, bell peppers and scallions). Serve with the bagel chips.



21 STRAWBERRY-APPLE POPCORN

Toss 4 cups popcorn with 2 cups dehydrated strawberries and 1 cup apple chips. Sprinkle with a pinch each of cinnamon and salt.



22 CHEESY PITA WEDGES

Split 2 whole-wheat pitas in half to create 4 rounds. Sandwich each with shredded cheddar or jack cheese and pickle slices. Bake on a parchment-lined baking sheet at 400° until toasted and the cheese melts, about 15 minutes. Cut into wedges.



23 ORANGE WEDGESICLES

Slice 2 oranges into wedges. Lightly sprinkle with sugar. Combine ½ cup sour cream with 2 tablespoons honey and 1 teaspoon sugar. Serve with the orange wedges.



24 NACHO CELERY STICKS

Spread guacamole on celery sticks and top with salsa. Sprinkle with shredded cheddar.



25 BAKED BARBECUE CHIPS

Preheat 2 baking sheets in a 425° oven. Very thinly slice 1 pound russet potatoes; toss with 2 tablespoons olive oil and ½ teaspoon each paprika, chili powder and kosher salt. Bake in a single layer, switching the pans halfway through, until crisp, about 10 minutes; sprinkle with salt. Serve with ketchup mixed with barbecue sauce.



26 ORANGE-BERRY POPS

Whisk 1 tablespoon blueberry or raspberry jam into 1 cup orange juice until combined; pour into ice pop molds and drop a few blueberries into each. Freeze until solid, at least 4 hours.



27 FRIED SPAGHETTI CAKE

Mix 2 beaten eggs with 3 cups cooked spaghetti (about 4 ounces dried), 1 cup grated mozzarella, some chopped parsley and a pinch each of salt and pepper. Spread in a hot oiled 8-inch skillet; cook until browned on both sides. Cut into wedges; serve with marinara sauce.



28 CHEDDAR-APPLE SKEWERS

Cut cheddar into bite-size cubes. Cut 1 apple into bite-size cubes and toss with lemon juice. Thread the cheddar and apple onto small skewers and lightly drizzle with honey.



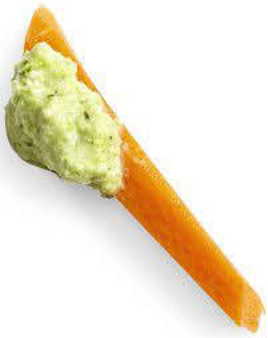
29 COTTAGE CHEESE PARFAIT

Alternate layers of cottage cheese and raspberry jam in a glass; serve chilled.



30 EDAMAME HUMMUS

Cook 1 cup frozen shelled edamame as the label directs. Puree with ¼ cup plain yogurt, the juice of 1 lemon, 1 minced garlic clove, 2 tablespoons each olive oil and chopped cilantro, 1 teaspoon kosher salt and ½ teaspoon cumin. (Add up to 2 tablespoons water if the hummus is too thick.) Serve with vegetable sticks.





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